

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

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MEAT MARKET

DAMP-TEX THE WET SURFACE ENAMEL

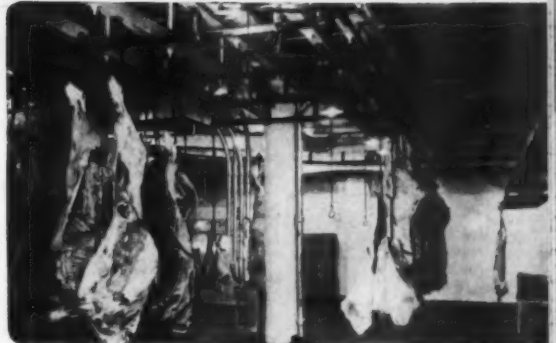
FOR

WET SURFACE MAINTENANCE PROBLEMS

No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint.

Damp-Tex Enamel penetrates moisture and sticks

to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough waterproof film that stays elastic for years regardless of repeated washings with soap and water. Resists corrosive gases and oxidation. Does not taint food or cause it to taste.

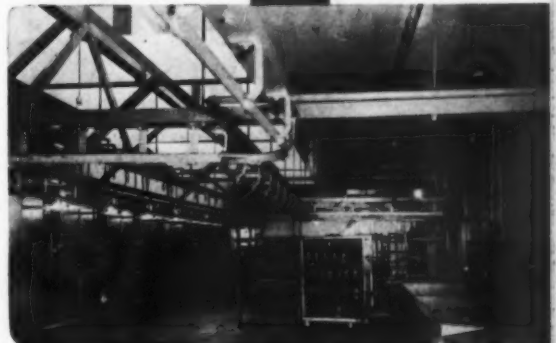


MONEY BACK GUARANTEE

If after following simple directions the buyer finds any shipment of Damp-Tex does not do all we claim for it, notify us and we will give shipping instructions for the balance and cancel the charge for the amount used, or, if already paid for, will refund the money.

SEND A TRIAL ORDER TODAY

Order one or more gallons of Damp-Tex Enamel Under-coater and we will ship at no risk to you with full instructions for satisfactory results. Damp-Tex, pre-treated at the factory against bacterial and fungus growth, may be had at an additional cost of 30c per gallon.



NO LOST TIME OR PRODUCTION

When you paint with Damp-Tex, on wet or dry surfaces, there is no loss of time or production due to moisture or wet surfaces. That is why Damp-Tex is recommended for brine tank rooms, coolers, sausage and casing rooms, smokehouses, killing floors or any room or equipment where brine, saturated atmosphere, low temperature or wet surfaces prevent the use of ordinary paint or enamel.



FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surfaces painted with it.



MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



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Damp-Tex is unaffected by lactic and other common food acids.



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STEELCOTE MANUFACTURING CO.

3418 GRATIOT AT THERESA

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BUFFALO sausage-making machinery has no equal when it comes to safety and sanitary features. Years of constant development in our own plant and years of operating experience in sausage kitchens everywhere have combined to contribute hundreds of advanced ideas and suggestions. The best of these are found in all Buffalo equipment.

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AUG 15 1951



Your rosy vision of deluxe-cured ham is miraculously fulfilled—with every drum of Prague Powder crystals. Safe, fast color-fixation and accelerated flavor-development is assured, because every Prague Powder crystal contains a fused, balanced proportion of all vital curing ingredients—processed and inspected under laboratory control.

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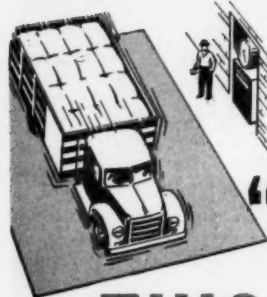


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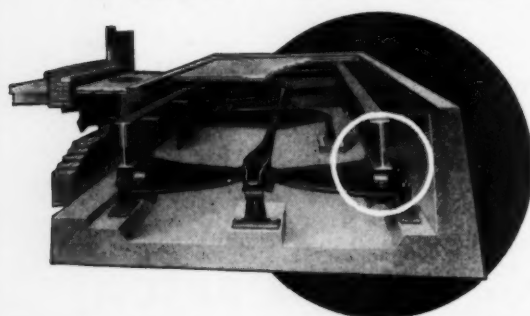
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Parallel Link Suspension applies load on the center line of the lever. Unlike ordinary truck scales, bearing blocks cannot rock on knife edges when the suspension links swing away from the perpendicular. It is this destructive rocking action that cuts down scale life and materially affects accuracy. Parallel Link Suspension assures free movement of the weigh bridge in any direction without transferring any horizontal thrust to scale levers. These vital parts cannot be disturbed or moved from their correct position.

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SCALES • PUMPS • ELECTRIC MOTORS • GENERATORS • LIGHT
PLANTS • DIESEL, DUAL FUEL AND GASOLINE ENGINES

THE NATIONAL *Provisioner*

VOLUME 125

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EDITORIAL STAFF

EDWARD R. SWEM, *Vice President and Editor*
VERNON A. PRESCOTT, *Managing Editor*
HELEN P. MCGUIRE, *Associate Editor*
GREGORY PIETRASZEK, *Technical Editor*
DOROTHY SCHLEGEL
C. B. HEINEMANN, JR., *Washington Representative*, 740 Eleventh St., N.W.

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WH itehall 4-3380

HARVEY W. WERNECKE, *Vice President and Sales Manager*

FRANK N. DAVIS
ROBERT DAVIES

F. A. MacDONALD, *Production Manager*

CHARLES W. REYNOLDS, *New York Representative*, 11 E. 44th St. (17) Tel. Murray Hill 7-7840, 7-7841

Los Angeles: DUNCAN A. SCOTT & CO., 2978 Wilshire Blvd. Tel. DUnkirk 8-4151

San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4), Tel. GARfield 1-7950

DAILY MARKET SERVICE

(Mail and Wire)

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

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THOMAS McERLEAN, *Chairman of the Board*
LESTER I. NORTON, *President*
E. O. H. CILLIS, *Vice President*
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Wonder White*



**Sells Your Lard!*

...in the store and in the kitchen!

Here's a powerful merchandiser for your lard ... WONDER WHITE ... the lard carton that stays a pure, *appetizing* white throughout the life of the carton! Absolutely stain and grease resistant, WONDER WHITE is a *whiter, brighter* carton with lasting customer appeal!

Brand designs stand out on this brilliant white surface ... *attract* customers ... sell *your* brand! WONDER WHITE's clean brightness sells in the store ... and its lasting whiteness keeps customers sold on your brand in the home! Let WONDER WHITE build *your* lard sales!

*** *Wonder White* ... THE NEW LARD CARTON! ***

WONDER WHITE is specially treated to resist stain and grease penetration. It's made from solid bleached paperboard ... white inside and out ... white through and through! Special wax coating gives extra brightness to brand designs. WONDER WHITE cartons "break" clean and sharp on score lines ... perfect for high speed automatic machines!

WONDER WHITE is laboratory tested ... plant tested ... market tested! We invite you to make your own tests! Prove to yourself WONDER WHITE's superiority over all other types of lard cartons! Samples available without cost or obligation. Ask your Marathon salesman for details, or write to Marathon Corporation, Menasha, Wisconsin.

Protective Packaging FOR AMERICA'S FINEST FOODS

MARATHON



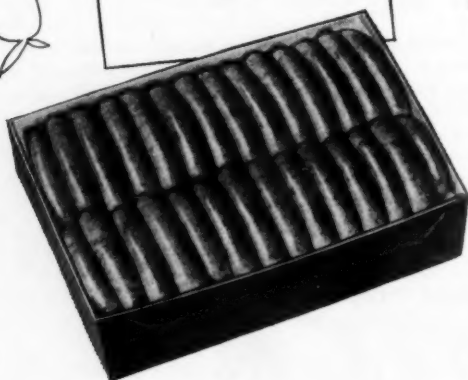


Freshness protected... **IN ARMOUR NATURAL CASINGS!**



**Armour Natural Casings
help keep your sausage**

- Looking good!
- Tasting good!
- Selling well!



Yes, the freshness of your sausage is always protected, because Armour *Natural* Casings keep it juicy and tender . . . safeguard flavor . . . insure inviting good looks. The large variety of uniform sizes and shapes will fit all your needs.

Casings Division • Chicago 9, Illinois

ARMOUR
AND COMPANY

No "Fowl" Odors or Leakage...

WITH THE *"Breathing"* WRAP



■ Lumarith* acetate Transparent Film is the safe, sure wrap for cut chicken. Lumarith is waterproof and greaseproof . . . produces leak-proof, clean-to-handle packages your customers will appreciate.

"BREATHES" OFF FOWL ODORS

Lumarith is *naturally* gas permeable . . . gets rid of objectionable fowl odors through its surface . . . needs no *holes, vents* or *perforations* that leak and stain customers' clothing . . . does not soften or cockle from natural juices or refrigeration. Lumarith doesn't fog in the refrigerated case . . . always assures crisp, clear, sales-attractive packages that sell faster. Write for special prepackaging literature.

Celanese Corporation of America, Plastics Division, Dept. 139-H, 180 Madison Avenue, New York 16, N. Y. In Canada, Canadian Cellulose Products, Ltd., Montreal and Toronto.

*Reg. U.S. Pat. Off

Celanese[®] Acetate

TRANSPARENT FILM

With This NEW Improvement Niagara "No-Frost Method" puts you a big step ahead in trouble-free, automatic refrigeration or freezing

Niagara "No-Frost Method" keeps frost and ice COMPLETELY OUT of your cooling, chilling, freezing or cold storage.

It uses Niagara No Frost Liquid Spray to keep frost and ice from ever forming. It gives you, automatically, refrigeration with no defrosting, and full capacity NEVER cut down by ice building up progressively on refrigeration coils.

Now, a NEW design No Frost Liquid concentrator, using a new principle, takes away moisture as fast as it is condensed by evaporating it at low temperature—not boiling it away at high temperature. It has 14 times the capacity of the old method per dollar of investment—one concentrator will handle a battery of high capacity spray coolers.

This gives you more refrigeration at lower cost; less machinery in less space. You operate at high suction pressure, saving power and wear and tear on compressors.

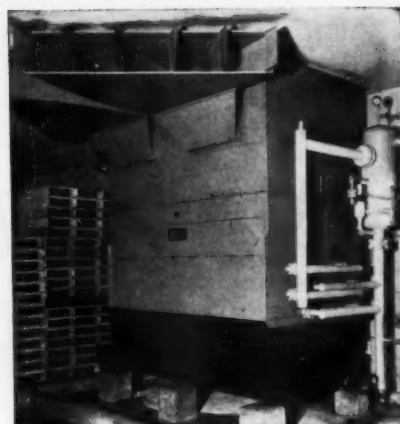
The extra capacity and lower cost both for equipment and operating makes this method advantageous for every type of refrigeration use—both for freezing and for moderate temperatures—for large "live" loads as in meat chilling or in fruit and vegetable pre-cooling—for rooms that are filled and emptied of product daily, such as milk rooms and terminal storage warehouses.

You get true trouble-free refrigeration . . . No brine . . . no salt solution . . . no dirt . . . no mess . . . It is entirely clean; you get rid of dirt and odors. You reduce both equipment and operating costs.

With Niagara "No-Frost Method" you easily keep constant temperature of products in your rooms, improve quality, get more production.

There are two series of concentrators: one, with evaporating capacity up to 6 gal. of water per hour, is economical for small freezing or hardening rooms, milk rooms, single room storage. The other, evaporating up to 36 gal. per hour, serves a battery of large coolers as in multiple floor cold storages, large chilling, freezing or pre-cooling plants.

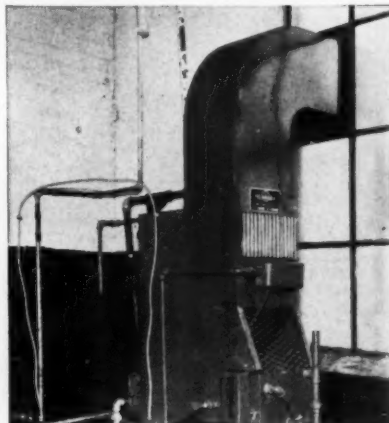
For complete information write to the Niagara Blower Company, Dept. NP, 405 Lexington Avenue, New York 17, New York.



Niagara No Frost Spray Coolers

PATENTED

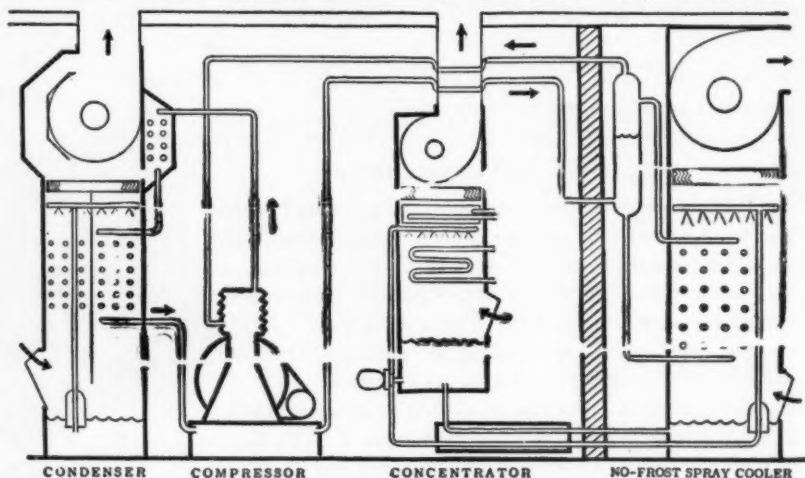
With the "No-Frost Method" you always get the full amount of refrigeration your compressor will deliver and for which you are now paying. If you need extra capacity, the Niagara "No-Frost Method" can help you get it with your present compressor.

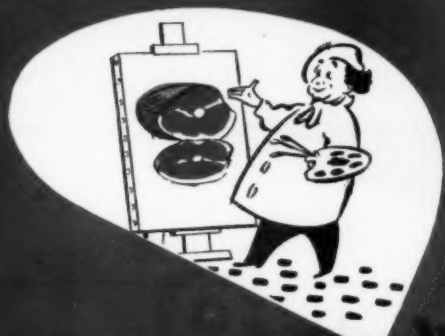


Niagara No Frost Concentrator

PATENTED

No salt solution . . . No brine . . . The Niagara "No-Frost Method" gives you a clean system, clean rooms, clean equipment.





Not only has the *Color* of ham
...but *Tastes*
like ham!



QUICK ACTION PICKLE
FREEZE-EM PICKLE
BULL-MEAT-BRAND BINDER
ZANZIBAR-BRAND
CASING COLORS AND
SEASONINGS FOR EVERY
TYPE OF SAUSAGE

★ It's easy to turn pork red. But it's something else again to produce the rich, savory, flavorful TASTE of a cured ham. And it's REALLY something to do it quickly. Heller METHODS, using Heller curing ingredients, are famous for giving you all three—Tempting, appetizing color that lasts . . . real, old-fashioned FLAVOR . . . and modern, efficient speed in your curing cellar!

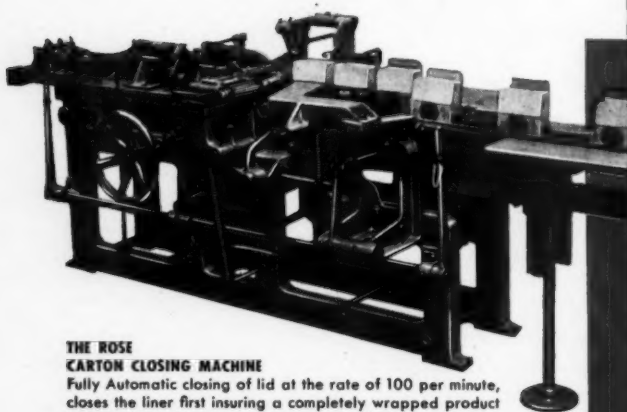
B. Heller & Company
CALUMET AVE. and 40th ST. • CHICAGO 15, ILL.



Suppliers of Fine Ingredients for Packers Since 1893

NOW AVAILABLE

To U. S. Packers The Famous "ROSE" Carton Forming and Closing Machines



**THE ROSE
CARTON CLOSING MACHINE**

Fully Automatic closing of lid at the rate of 100 per minute, closes the liner first insuring a completely wrapped product independent of the outer carton cover. Rejects due to imperfectly tucked cover flaps are avoided by the Rose patented automatic vacuum tucker.

Mr. C. E. Gambill, Pres.,

The Globe Company, recognizing the need for this type of equipment in this country, went to England to investigate these famous Rose Bros. machines. Our acquiring the American rights for representation for Rose machines is the result of his trip. Globe is constantly on the alert for better methods in the meat packing field and will continue to present new ideas for reducing costs and raising efficiency within the meat packing industry.

THE ROSE CARTON FORMING AND LINING MACHINE

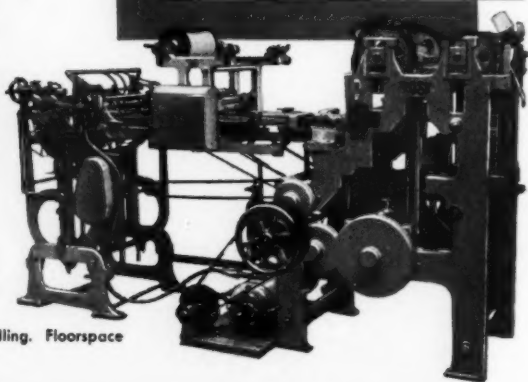
Fully Automatic Carton forming and lining at the rate of 100 per minute, continuous feed, no stops for re-loading, carton delivered in upright position ready for filling. Floorspace needed 4 ft. x 9½ ft. with liner.



The Globe Company announces that it is now the exclusive representative in this country for Rose Brothers of Gainsborough, England, for their famous Carton forming and closing machines. The Rose Brothers for almost a century have been world leaders in the manufacture of precision, high speed automatic packaging equipment. The two typical machines illustrated have already been imported and are now on display and operating for your inspection at our plant. It is impossible to do full justice here in a mere description of these machines, so we urge you to see a demonstration at your convenience.

Complete parts and service facilities have been set up by Globe to protect the future satisfactory operation of all equipment sold in this country.

**WRITE OR CALL GLOBE
FOR FURTHER INFORMATION**



The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

Delay Effective Date CPR 22

OPS has postponed indefinitely the mandatory effective date of six basic manufacturing regulations, including CPR 22. The effective date of this regulation had previously been set as August 13, and the postponement was made to freeze the situation until OPS can issue regulations to carry out the Capehart amendment. OPS General Counsel Leventhal said OPS had not yet formed opinion as to effect of Capehart amendment on manufactured commodities under dollars-and-cents ceilings.

According to the meat branch of OPS, the postponement also applies to SR 15 to CPR 22. Firms which have already priced under CPR 22, but have not yet applied provisions of SR 15, must do so by September 15. Firms which have not yet applied either CPR 22 or SR 15 prices have a choice of continuing under the General Ceiling Price Regulation or under SR 15 to CPR 22.

It is understood that some packers are filing for adjustment under the Capehart amendment and are prepared to fight for it in the courts.

Pork Ceiling Progress?

Members of the pork industry advisory committee will meet with officials of the Office of Price Stabilization in Washington early next week to examine the final draft of the proposed dollars-and-cents price ceiling regulation covering pork. The regulation may be issued before the end of August, without an accompanying retail order, in order to ease the squeeze on meat packers under GPCR.

OPS Corrects Pork Loin Mistakes

Two errors in SR 47 (covering pork loins) to GPCR were corrected by the Office of Price Stabilization this week. The provision covering allowable fat on the back of the loin has been corrected to permit a maximum of $\frac{1}{2}$ in. of fat rather than $\frac{1}{4}$ in. Under Section 5 (B), the seller may add only 1¢ per pound for bladeless loins rather than the 1½¢ originally reported.

Price Agency Shows Annoyance

Price stabilizer Michael V. DiSalle is considering use of subpoenas to investigate meat industry claims that product is being diverted into illegal channels. Early this week Edward P. Morgan, OPS enforcement director, stated that charges of flagrant and widespread violations of price and quota regulations are unfounded. Commenting on a resolution passed recently by the steering committee of the National Independent Meat Packers Association demanding that OPS "be more diligent in the enforcement of existing laws, rules and regulations," Morgan said that more than 10,000 investigative cases, including many on food, are now pending in the enforcement division. Resolutions passed by the NIMPA steering committee also requested definite pork and hog, live calf and veal, and sheep and lamb and mutton ceilings, and the retention of slaughter quotas on livestock.

Beef Gone From Normal Channels

More than 250,000,000 lbs. less beef moved into consumption through normal distribution channels during the first nine weeks of OPS beef and cattle price control than in the like 1950 period, according to the American Meat Institute. During the nine weeks, 95 of the country's leading beef producing plants were able to buy only 62½ per cent (484,241 fewer) of the number of cattle they bought in the same period last year. Part of this decline, said AMI, was due to the fact that 17 per cent fewer cattle came to market, but most of it was the result of siphoning of cattle to other than normal channels. The Institute reported that maldistribution and spotty shortages of standard consumer beef items have developed in various parts of the country.

Cudahy at K.C. to Stay Closed; Others Reopen

The flood-damaged plant of the Cudahy Packing Co. at Kansas City, Kan., will not be reopened, according to a decision made this week by the board of directors. Virtual replacement of many buildings and much equipment would be necessary to resume operations and meet MID requirements. President F. W. Hoffman on July 20 estimated that damage from the flood amounted to \$3,000,000 to \$4,000,000 before tax adjustments.

The firm will try to employ the 1,400 K.C. employees in other Cudahy plants. The Kansas City unit produced about 7 to 8 per cent of the firm's output of meat and by-products and much of this volume will go to Omaha. Cudahy will continue to buy livestock at Kansas City, but has no plans for reuse or sale of the plant there.

Armour and Company, Wilson & Co., Maurer-Neuer Corp., Swift & Company,

Kansas City Dressed Beef Co., The Sambol Packing Co., Central Packing Co. and George Kaiser Packing Co. will have resumed slaughtering operations on Monday, August 13, according to word received from the Kansas City Stock Yards Co. Both the Colgate-Palmolive-Peet Co. and Proctor & Gamble have resumed soap manufacturing operations.

Rehabilitation of livestock market facilities has been stepped up and trading resumed. Trading will probably be back to pre-flood levels by September 1. The American Royal Livestock Exposition will open on schedule October 13.

Revise Beef Estimates

Earlier estimates by the U. S. Department of Agriculture that Americans would consume 65 lbs. of beef per person in 1951, as they did last year, are being revised. New estimates will put beef consumption at less than 60 lbs. per capita.

Capehart Amendment Effect

OPS tried to straighten out some of the confusion existing over the application of the Capehart amendment to the Defense Production Act of 1951 (see THE NATIONAL PROVISIONER of August 4, page 14) this week by pointing out that firms covered by the general manufacturers order and related manufacturing regulations must figure their new ceilings under the provisions of these orders as they existed before the new act became effective.

It is understood that OPS will issue an interpretation of the amendment as it applies to the meat industry. According to a report by the Western States Meat Packers Association, no decision has been reached yet as to whether a packer in a price squeeze on one species will be helped by the Capehart amendment. However, the processor suffering an overall loss on his whole business may file for "break even" relief under GOR 10.

Industry Opinion Needed on Beef Price Relationships

BECAUSE some packers and beef wholesalers do not believe that CPR-24 truly reflects the proper relationship between the various wholesale cuts that make up the beef carcass, the Office of Price Stabilization has asked THE NATIONAL PROVISIONER to conduct an informal survey of industry opinion. Results of the survey are urgently needed to aid in consideration of the matter at an early meeting of the beef industry advisory committee. Packers and wholesalers are asked to duplicate the simple form below, fill it in and return immediately to the Editor, THE NATIONAL PROVISIONER, 15 W. Huron street, Chicago 10, Ill.

OPS comments that some members of the beef industry think the loins and ribs are too high under CPR-24, while others think they are too low. The same is true of the chucks and other cuts.

Beef operators are asked to indicate on the form the prices they feel should be adopted in the beef regulation. Bear in mind that the prices are to be in effect during all seasons of the year. The table at the right will show how this *might* be done for one of the grades:

	Per Cent	Price	Total Amount
CARCASS	100.00	57.00	57.00
Round	23.75	58.00	13.78
Untrimmed Loin	24.75	67.00	16.59
Chuck	25.00	56.00	14.00
Rib	9.00	75.00	6.75
Plate	7.50	33.00	2.48
Brisket	5.50	43.00	2.37
Foreshank	4.00	32.00	1.28
	99.50		57.25
CARCASS	100.00	57.00	57.00
Shortloin	8.00	100.00	8.00
Sirloin	9.00	75.00	6.80
Kidney	0.50	14.00	.07
Suet	2.75	10.00	.28
Flank	4.50	32.00	1.44
Total	24.75		16.59

In filling out the form the packer must remember that the total amount which may be realized from any grade may not exceed by more than 25c per cwt. the realization from the sale of the entire carcass. One-half of one per cent has been allowed for cutting shrink and 25c per cwt. has been allowed for cutting labor. In listing suggested prices the packer is asked to assume that the carcass price is correct and to try and relate wholesale cut prices to the carcass price.

	PRIME	CHOICE	GOOD	COMMERCIAL	UTILITY
	Percent	Total Price	Total Amount	Total Price	Total Amount
CARCASS	100.00	57.00	57.00	55.00	55.00
Hindquarter	48.75			53.00	53.00
Forequarter	51.25			48.00	48.00
Round	23.75			43.00	43.00
Untrimmed loin	24.75				
Total Hindquarter	48.50				
Regular Chuck	25.00				
Rib	9.00				
Brisket	5.50				
Plate	7.50				
Foreshank	4.00				
Total Forequarter	51.00				
TOTAL CARCASS	100.00	57.25	55.25	53.25	48.25
Short Loin	8.00				
Sirloin	9.00				
Kidney	0.50				
Suet	2.75				
Flank	4.50				
Total Untrimmed Loin	24.75				

The Sun Keeps Rising on Sun-Ray Kitchen

FROM a one-man operation started in a building that had been a livery stable to a modern sausage plant doing more than a million dollars worth of business a year is the success story of Merchants Wholesale Meat Products Co., Marquette, Mich.

William Dorais founded the original kitchen from which has grown the present operation that distributes products over a radius of 150 miles. The plant was later purchased by George Calhoun and Jacob Coppins, who today are both members of the board of directors. Calhoun is also plant manager.

The sausage kitchen produces 17 different kinds of sausage and meat loaf with two or three types per kind. These are distributed under two different trade names: Sun-Ray, the No. 1 brand and White Rose, the No. 2 brand. Typical products include: Franks, salami, ring bologna, pressed ham, summer sausage, Braunschweiger, blood and potato sausage, and head cheese.

The greater portion of plant capacity is devoted to production of franks, large bologna and ring bologna. As the population of the area is largely Scandinavian, both blood and potato sausage find a good market in the winter months.

This plant is a non-slaughterer and

procures the major supply of its raw products from St. Paul. Supplies are purchased from 11 packers in all, not only in Minnesota but also in Wisconsin and Illinois.

In the past three years total sales of the company have increased several hundred per cent. All major plant equipment is new since 1949. Both silent cutter, No. 200, and grinder, No. 66-B, are of Buffalo manufacture. A 200-lb. capacity Allbright-Nell sausage stuffer is employed. Hardwood sawdust with which the plant smokes its sausage, is secured locally from a hardwood flooring plant. The smoke-houses are heated with city gas.

A Jim Vaughan saw is used for fabricating beef cuts. One of the largest items of new equipment is a 68-loaf Randolph bake oven. Also new in the plant is ammonia-type refrigeration equipment. An Ice-Flake machine is employed in sausage manufacture.

An important phase in the operation of any plant in the sparsely-settled Upper Peninsula of Michigan is

BELOW: Stuffing crew stuffs out batch of popular ring bologna. **AT LEFT:** Operator feeds plant's new grinder.

method of distribution. Eight refrigerated route trucks, mostly of 2-ton capacity, cover seven distribution routes to surrounding towns within the 150-mile radius. One of these trucks is kept as a standby. Two ¾-ton panel delivery trucks are used for distribution in Marquette. Additional rolling stock includes a flat bed, a stake body and a cattle truck.

The fleet covers an average of 4,000 miles per week. The company owns a well-equipped garage for maintenance and repair of rolling stock. A full-time mechanic is employed to operate the garage. In addition to fleet service and maintenance this mechanic and his helper are always on call when required in the plant.

The present corporation was founded in 1947 with 23 employees and three delivery routes. Present plant and distribution personnel total 41.

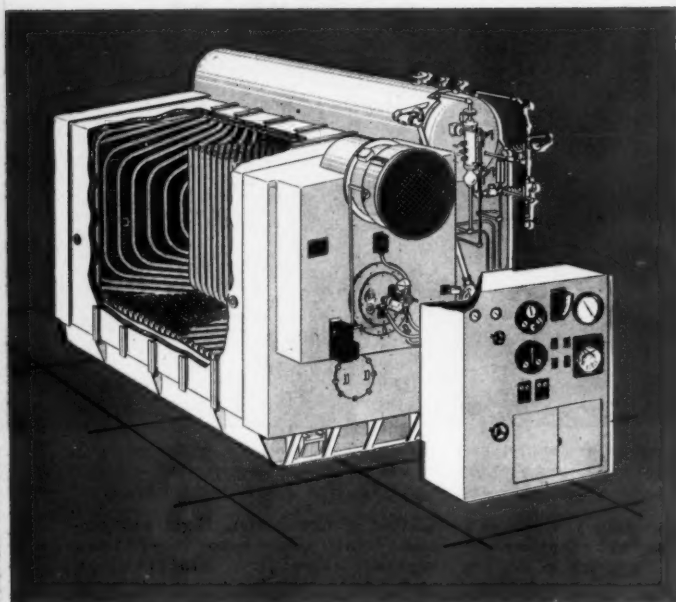
The remarkable increase in business (total sales this year are up 22 per cent over last year) is attributed by Ray Flink, president of the board, to two policies on which the company was founded. One of these, from which the corporation takes its name—Merchants

(Continued on page 18)

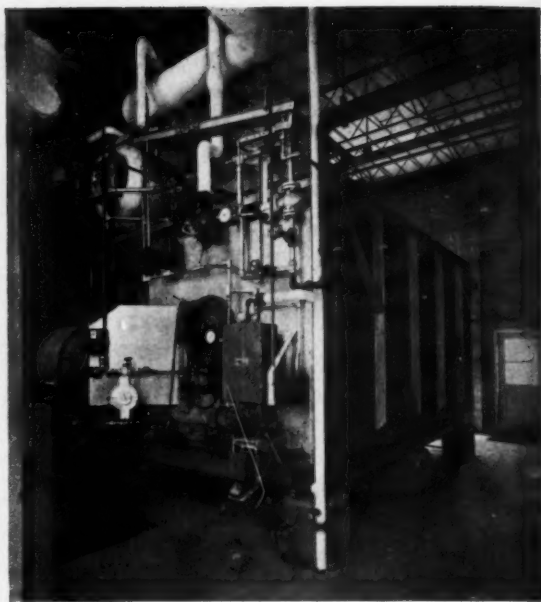


Shown before one of the firm's refrigerated trucks are five of the seven-man board of directors. Left to right: George Calhoun, plant manager; Jacob Coppins, Art Wilson, Mark LaBonte and Ray Flink, president of the board.





Cutaway drawing details typical design of a water-tube packaged boiler. Units such as this develop from 10,000 to 35,000 lbs. of steam per hour.



This compact water-tube boiler installation provides over 14,000 lbs. of steam per hour for processing and heating in large plant.

Compact, Efficient, Automatic—

Self-Contained Packaged Boilers

Part II of this three-part article discusses water tube packaged steam generators. Like fire-tube types (see the National Provisioner of July 21) the water-tube units are assembled at the factory and shipped complete with all auxiliaries and controls for quick, low-cost installation at the plant. Fast steaming and with efficiencies of 80 per cent and above, they have capacities from 2,000 to 35,000 lbs. of steam per hour.

PART II

SELF-CONTAINED packaged boilers of water-tube design are also shop-erected steam generators that can be shipped completely assembled to plant sites where installation work is confined, for the most part, to making the necessary connections to steam, water and electric service outlets. They are of such size, width, length and height as to meet common-carrier (rail-truck-water) specifications on weight and clearances. Being self-contained, they can be moved at any time after they have been placed in operation.

Illustrations of water-tube boilers, showing furnace construction and giving nomenclature of boiler parts and

Material for this article was compiled with the assistance of William J. Hargest, Editor, *Industry & Power*.

auxiliaries, are shown on this page and the one opposite.

These boilers are built with operating pressures from 250 to 900 psi., and with steam-generating capacities up to 35,000 lbs. per hr. Water-tube units designed for 250 psi. can, of course, be operated at pressures down to 15 psi. Typical sizes and capacities of high-pressure boilers are listed in one of the tables.

Basic components of the packaged water-tube unit include the boiler proper, boiler trim, interlocked electronic combustion and safety controls, burner, fan, valves, refractory lining and insulation. They may include boiler auxiliaries such as feedwater pump, condensate return pump, and steam or electric oil pre-heaters for use when burning Nos. 5 and 6 oils. Most types are equipped with lance openings for

gas firing, and soot blowers for oil firing. However, internal supports required for soot blowers are usually standard equipment. Soot blowers may therefore be installed at the factory before shipment, or installed later at the boiler site without dismantling any portion of the boiler.

Design of the water-tube self-contained boiler often permits incorporation of superheaters and, for larger sizes, economizers or air heaters, and stokers. Oil and gas fired units require only simple foundations for secure mounting.

Combustion Control

As with fire-tube steam generators, combustion control for oil or gas fired water-tube boilers can be fully-automatic or semi-automatic. Fully-automatic control provides automatic igni-

tion, high-low or modulating regulation of firing rate, and safety protection against flame failure and override steam pressure. Semi-automatic controls provide all the essentials of fully-automatic operation with the exception of automatic ignition. For the most part, burners used with water-tube packaged generators are equipped with forced-draft air registers. Firing may be by oil, gas or combination oil and gas. Changeover from one fuel to another is easily made so that advantage can be taken of the more favorably priced fuel.

The boilers are simple to operate with push-button start and stop, and automatic control for handling variations in load. All controls are mounted on an enclosed cabinet usually adjacent either to the front face of the boiler or directly on the boiler.

The water-tube units feature simplified water-cooled furnace construction with low-furnace temperatures, generous combustion chambers with low Btu. release per cubic feet of furnace volume, steel encased construction and large-volume drums with manholes at each end, and factory-applied insulation. They are equipped with a pressure-type peep door giving full view of the furnace and flame characteristics, and a brick-lined access door, permitting convenient internal inspection.

Only short stacks are required since mechanical draft provides full furnace pressure and velocity of gases to maintain complete combustion. An interesting feature of water-tube designs is that they permit building right-hand and left-hand units; therefore, when two of the boilers are installed side by side, only one stack with simple breeching connections is necessary which results in a saving in installation costs.

All the boilers are, of course, built to conform to the ASME code on boiler construction, and National Board of Pressure Vessel Inspectors' rules on inspection and safety. Electrical devices and electric wiring comply with Underwriters' Laboratories and NEMA codes, respectively.

First Developments

Development of the water-tube packaged steam generator goes back to 1940, when two portable water-tube steam generators, with integral separately fired radiant superheaters, were built for use in the oil fields. These units were early prototypes of the "packaged" boilers later used in large numbers during the last war when the demand for a portable steam generator became very great. Some of the specific wartime applications were mentioned in Part I of this article. (See THE NATIONAL PROVISIONER of July 21.)

As in the case with fire-tube boilers, water-tube steam generators benefited from wartime applications, being proved under conditions far more severe than normally found in commercial and industrial plants. These units today have highest rates of heat transfer from hot gases to the water

(Continued on page 27)

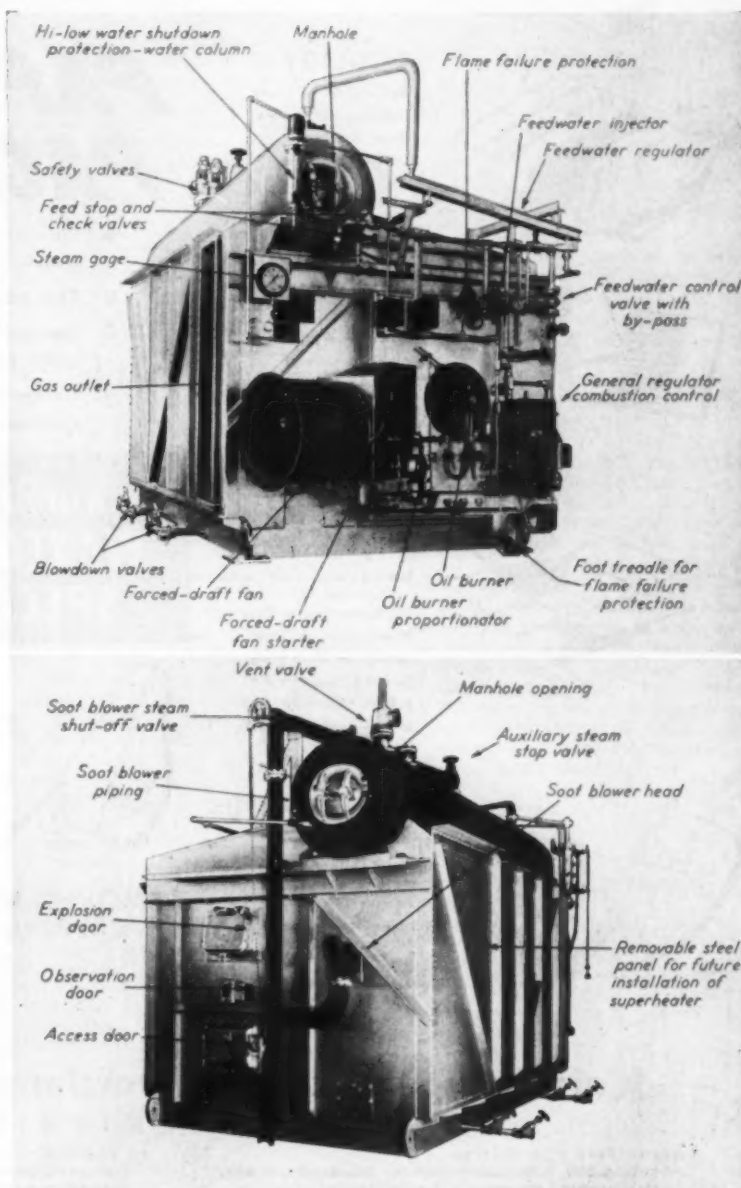
TYPICAL CAPACITIES AND SIZES OF WATER-TUBE PACKAGED STEAM GENERATORS

Capacity,* lbs. per hr.	Length,** ft.-in.	Furnace depth ft.-in.	Number of passes	Furnace volume, cu. ft.	Heating surface, sq. ft.	Weight, lbs.	Stack dia., ‡ in.
10,000	8-7½	6-9½	2	246	1,213	40,000	26
12,500	10-4½	8-4½	2	332	1,489	46,000	28
15,000	12-1½	10-3½	2	399	1,774	50,000	30
17,500	13-10½	12-0½	1	466	2,147	55,000	32
20,000	15-7½	13-9½	1	533	2,452	60,000	34
22,500	17-4½	15-6½	1	600	2,758	65,000	36
25,000	19-1½	17-3½	1	667	3,063	70,000	38
27,500	20-10½	19-0½	1	734	3,369	75,000	40
30,000	22-7½	20-9½	1	801	3,675	80,000	42

*Boilers for above capacities are available with operating pressures of 250, 500 or 900 psi. Units designed for 250 psi. can be operated at pressures down to 15 psi.

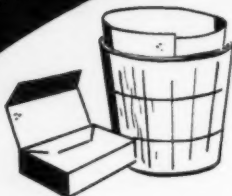
**For all sizes: width = 11 ft., height = 12 ft., steam-drum diameter = 36 in., water-drum diameter = 24 in.

‡ Recommended stack height for listed diameters is 30 ft.



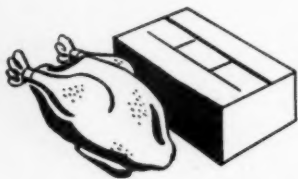
Nomenclature for water-tube boilers. Design pressures run to 900 psig., and evaporating capacities to 35,000 lbs. per hour. Some designs include soot blowers, superheaters, etc.

It pays to use . . .



LARD

Carton Liners
Export Box Liners
Circles and Tub Liners



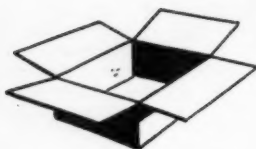
POULTRY

Box and Barrel Liners
Individual Wrappers
Head Wrappers
Giblet Wrappers



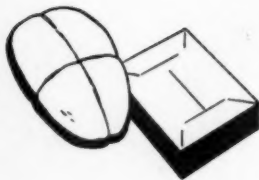
SLICED BACON WRAPS

Layer Pack
Complete Wrapper
Mullinix Package
Conveyor Sheets



BOX LINERS

for
Pork and Beef Trimmings
Fresh and Frozen
Sausage
Link and Bulk
Between-layer Sheets
Hearts, Tongues, Livers,
Spare Ribs, Neck Bones
2 — 28½ Export Lard
600½ — Export DS Meats
600½ — Export SP Meats



MISCELLANEOUS

Tamale Wrappers
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Liners for Cooked Ham
Retainers
Wrappers for Cooked Hams,
Fores, Hinds, Primal
Beef Cuts
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IN CANADA:

THE KVP COMPANY LIMITED, ESPANOLA, ONTARIO
APPLEFORD PAPER PRODUCTS LIMITED,
HAMILTON, ONTARIO • MONTREAL, QUEBEC

RECENT PATENTS

The information below is furnished by patent law offices of
LANCASTER, ALLWINE & ROMMEL

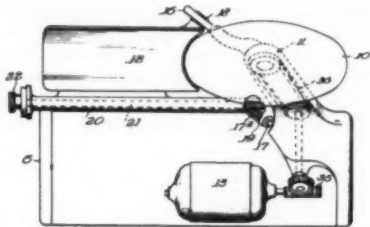
468 Bowen Building
Washington 5, D. C.

The data listed below are only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,556,278, COATED FOOD, patented June 12, 1951 by Arthur E. Irvine, Tenafly, N. J., assignor, by mesne assignments, to Union Carbide and Carbon Corporation, a corporation of New York.

A processed meat product of a type normally subject to dehydration is totally enclosed and hermetically sealed in a continuous coating comprising a microcrystalline hydrocarbon wax having a melting point of 150 degs. to 170 degs. F. and containing from 1 to 4 per cent by weight of the total composition of polythylene having an average molecular weight between 10,000 and 30,000.

No. 2,556,667, SLICING MACHINE, patented June 12, 1951 by Wilhelmus A. van Berkel, Clarens, Montreaux,



Switzerland, assignor to U. S. Slicing Machine Company, Inc., a corporation of Indiana.

The invention exists in the adjusting means of the slice thickness gauge plate.

No. 2,557,921, STABILIZATION OF EDIBLE FATS AND OILS, patented June 26, 1951 by Joseph A. Chenicek, Riverside, and William K. T. Gleim, Chicago, Ill., assignors to Universal Oil Products Co., Chicago, Ill., a corporation of Delaware.

To stabilize against rancidity, the inventors add in the same a hexahydroxy-p-terphenyl having two hydroxy radicals on each of the phenyl rings.

No. 2,558,042, PROTECTIVE COATING COMPOSITION FOR HAMS, patented June 26, 1951 by Ralph T. K. Cornwell, Rosemont, Pa., assignor to American Viscose Corporation, Wil-

mington, Del., a corporation of Delaware.

The film or coating comprises a homogenous aqueous medium containing a water-soluble cellulose ether and 1 to 3 per cent of sodium acid sulfite.

No. 2,588,666, NITRILE DERIVATIVES, patented June 26, 1951 by Robert J. Vander Wal, Chicago, Ill., a corporation of Illinois.

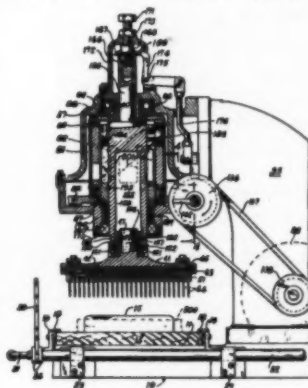
Lard, tallow and the like are treated to produce the derivatives. There are 17 claims.

No. 2,555,584.

PACKAGING METHOD, patented June 5, 1951 by Benjamin A. Fairbank, Cambridge, Mass., assignor to Dewey and Almy Chemical Co., North Cambridge, Mass., a corporation of Massachusetts.

The method covers the packaging of irregularly-shaped pieces of meat, etc., into uniform packages which possess fixed final dimensions.

No. 2,559,270, MEAT-TENDERING MACHINE, patented July 3, 1951 by Scott M. Abbott, Chicago, Ill., assignor



to Tenderet Corp., Chicago, a corporation of Illinois.

Fillets of meat are tendered by a number of knives which are operated automatically by power-driven means.

No. 2,557,135, MANUFACTURE OF EDIBLE PLASTICS, patented June 19, 1951 by Clarence E. Nelson, Chicago, and Edward K. Kuhles, Wilmette, Ill., assignors to Kraft Foods Co., a corporation of Delaware.

Butter and the like are manufactured by this method which is claimed to be especially hygienic.

No. 2,562,221, DUAL EXTRACTION OF GREASE, GLUE AND GELATIN, patented July 31, 1951 by Reuben S. Tour, Cincinnati, Ohio, assignor to Darling & Co., Chicago, a corporation of Illinois.

There are 18 claims to the method of deriving glue and grease from animal substances.

No. 2,562,850, PROCESS FOR PREPARING A FOOD PRODUCT FROM BACON RIND OR PORK SKIN, patented July 31, 1951 by James C. Winslow, Los Angeles, Calif., assignor to George A. Darrow, Glendale, Calif.

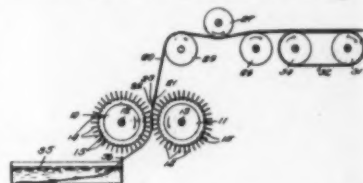
The process comprises cooking the

rind until the same has been reduced to a gelatinous mass, separating the grease from the gelatinous mass, forming the gelatinous mass into thin chips, and then cooking the chips at a relatively high temperature of the order of 350 degs. to 400 degs. F. until the chips become crisp and slightly puffed.

No. 2,560,057, MEAT AGING UNIT, patented July 10, 1951 by Beverly E. Williams, Chicago, Ill., assignor, by mesne assignments, to Swift & Company, Chicago, a corporation of Illinois.

The unit may be employed in aging meat at a retail outlet or at a point of use, such as a hotel, restaurant or hospital.

No. 2,560,603, APPARATUS FOR CLEANING ANIMAL INTESTINES, patented July 17, 1951 by Theodore R.



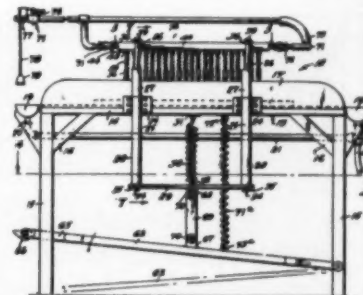
Selby, Chicago, Ill., assignor to Wilson & Company, Inc., a corporation of Delaware.

Split intestines are subjected, in stretched condition, to the action of intermeshing blades to scrape all the surfaces of the intestines.

No. 2,560,670, SLICING MACHINE FOOD PUSHER, patented July 17, 1951 by Adrianus van Duyn, Hillegersberg, Rotterdam, Netherlands, assignor to U. S. Slicing Machine Co., Inc., La Porte, Ind., a corporation of Indiana.

A pusher is provided comprising two sections, one of which may be positioned either at an angle to the other section and to the slicing machine support, to push the substance towards the cutting plane, or in a plane parallel with the support, to itself form a substance support. There are 14 claims in this patent. Patent No. 2,560,671, by the same person provides means to prevent the pusher plate from striking objects on the machine when the plate is adjacent the slicing plane.

No. 2,560,060, PICKLE PUMPING MACHINE, patented July 10, 1951 by



William M. Zwosta, Columbus, Ohio.

A number of injection needles are arranged to simultaneously inject pickling solution into bacon.

Sun-Ray Sausage Plant

(Continued from page 13)

Wholesale Meat Products Co.—provides that the retailer customers can also be stockholders in the corporation. In this way the store owner benefits from every sale of Sun-Ray sausage he makes when dividend checks are distributed at the end of the year. Not all customers are stockholders and not all stockholders are customers, however. There are roughly 200 stockholders and 800 customers.

An additional dividend that accrues to all customers whether they are stockholders or not is a percentage refund based on the individual cus-

tomer's total annual sales. These percentages are figured in much the same way as stock dividends. Customers who are also stockholders therefore receive two checks from the company.

The president of the board recently said: "I think this refund on total sales made by the customer is the biggest single selling point our salesmen have." The refund is, in effect, a merchandising feature which encourages retailers to push Sun-Ray products, an important achievement in today's highly competitive market.

The company also has a well rounded program for its employees. The firm pays the entire premium for life and hospital insurance of each worker.

Animal Protein Ceilings

Feed branch officials of the Office of Price Stabilization recently indicated to the animal products industry advisory committee that it would probably take at least a month to prepare a regulation establishing a uniform dollars-and-cents ceiling for animal proteins at the producer, wholesale and retail levels.

It is understood that the regulation might set, for example, a maximum selling price for each percentage unit of protein in dry or wet rendered tankage; in addition to this maximum price, sellers would be allowed to receive customary freight charges from producing point to buyers' destination. In the case of meat scraps, the maximum selling price would consist of the maximum price per unit of protein plus an additional flat per ton allowance to cover the cost of supplemental operations necessary to prepare meat scraps from tankage and the cost of bags would be permitted to be added to this figure. Of course, sellers of meat scrap would likewise be permitted to add customary freight charges from producing point to the buyers' destination.

New Use for Animal Fats?

It may be possible to modify surplus inedible grades of animal fats to function satisfactorily as substitutes for palm oil in hot dip production of tin plate, says the annual report of the Armour Research Foundation. Performance in production trials of certain types of specially prepared animal fats has suggested this possibility, according to the Foundation.

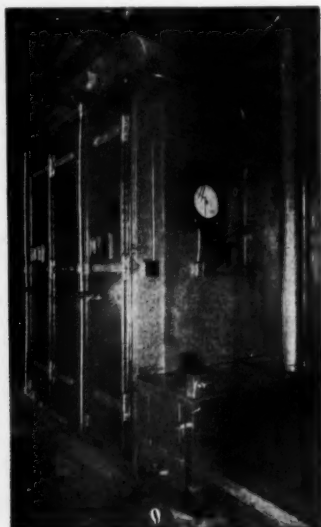
The project is being sponsored by the Bureau of Agricultural and Industrial Chemistry of the U. S. Department of Agriculture in cooperation with the American Iron and Steel Institute.

Freight Rate Increase

Certain charges, such as those for "protective services" and for loading and unloading livestock, are not increased under the freight rate raise granted the railroads this week by the Interstate Commerce Commission. The ICC gave a 9 per cent increase to railroads operating in the East and a 6 per cent boost to those in the West and South. The increases include the interim raises of last March when the ICC gave the eastern roads 4 per cent and a 2 per cent markup to carriers in other regions.

Slaughter Quota Bills

Bills which would permit the re-establishment of quotas on livestock slaughter are apparently not finding much support in Congress, according to reports from Washington. Similar measures have been introduced in the Senate (S 1928) by Senators H. E. Capehart and B. R. Maybank and in the House by Representative K. B. Keating.



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time

Round up increased sales with a BIG Skinless promotion

Picnics, parties, backyard get-togethers and light summer meals—they all call for *Skinless*! Cash in on this demand. Push those *Skinless* franks. Show your retailers how they can increase their volume by building a mass display. A display that puts those "sure to be tender" long profit franks where

they're sure to be seen. A *Skinless* frankfurter display sells the "lookers." *Skinless* frankfurter display serves as a reminder. And a *Skinless* frankfurter display attracts new customers. Visking's survey proved that conclusively. Start picking up your share of the big summer *Skinless* business today!

2 ways to keep *Skinless* frankfurter business moving fast

- * Tie-in with Visking promotional material. *It's proven.* Supply retailers with "Talking Price Cards," streamers and banners.
- * Urge salesmen to keep retailers promotion-conscious. Explain to retailers how displays sell more. Suggest they use related items to make two sales at one time.

Skinless
FRANKFURTERS & WIENERS
"Sure to be Tender"

THE VISKING CORPORATION

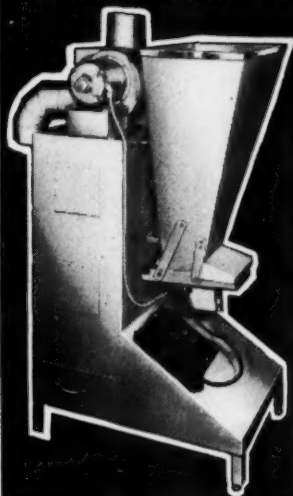
Chicago 38, Illinois
In Canada: Visking Limited, Lindsay, Ontario



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KOCH furnishes ideas as well as equipment, for the entire meat industry. Ask for your free copies of the KOCH Technical Manuals on Meat Curing and Meat Smoking.

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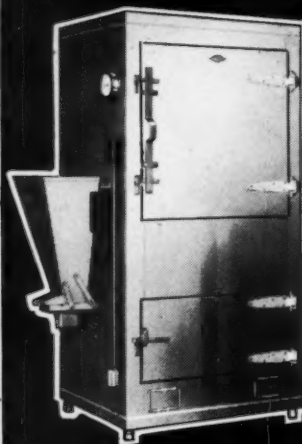
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KOCH Sectional SMOKEHOUSE



With gas burner, or all-electric. Sheet metal construction, with sheet asbestos insulation. Standard model holds about 500 pounds of meat at a time. Larger houses built to special order.

Automatic operation. Smokomat automatic sawdust feeder. Thermostat control for temperature inside smokehouse.

Make More Profit with Smoked Meats

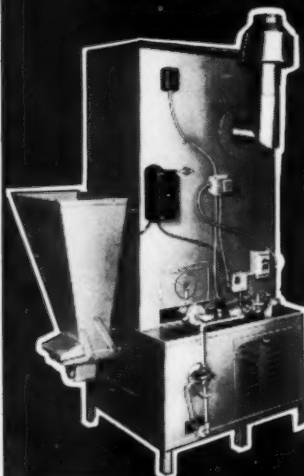
Smoked meats bring you the extra markup needed to protect your profit margins. With good smoking equipment you can cut down on shrinkage (some meats even gain weight during pickling and smoking). Smoked meats are protected against rapid spoilage. Less refrigeration, less storage space required.

Customers come back again and again when they like the flavor of your smoked meats! KOCH precision controls means that you will have the same fine product, every time.

Smokomat dial regulates rate of sawdust feed, and density of smoke. Thermostat controls on Smokehouse and Smoke-Tender regulate fuel consumption, so that just enough heat is supplied to hold smokehouse temperature where you want it.

You save money, too, when you smoke the KOCH way. No waste of fuel or sawdust. Less labor and supervision.

Save Time! Labor! Money!



KOCH SMOKE- TENDER UNIT

For a built-in smokehouse. Provides smoke, heat, and air circulation. Installed outside the smokehouse. Precision control over smoke density and smokehouse temperature. Automatic operation.

Complete fire protection! No fire inside the smokehouse.

PERSONALITIES

and Events

OF THE WEEK

►The general smoked pork department of Armour and Company has been split in three parts. Department managers are: E. J. Whalen, hams; H. C. Allen, bacon, and O. C. Silvers, picnics and other cuts and branch house processing. In other organizational changes, vice president E. E. Evans appointed F. W. Trenkle manager of the general fresh pork cuts department; M. P. Pruyn as manager of animal feeds, hair and bristles, and tallow and grease.

►A \$75,000 stock of meat in the coolers of the Robert Blond Meat Co., Kansas City, Mo., was destroyed by fire on August 1.

►Swift & Company is planning to erect a new adhesive manufacturing plant and laboratory at New Orleans, La.

►A slightly longer body length and an improved underline for sows are planks in the 1951-52 "type" platform adopted at the National Hampshire Swine Type Conference held at St. Joseph, Mo., late in July.

►John J. Hickey, formerly Boston manager for the Keystone Brokerage Co., has opened his own office at 84 State st., Boston, and will continue to handle transactions in packinghouse products.

►Revision of New Jersey's law regulating the operation of refrigerated warehouses has resulted in elimination of a requirement that foods so stored be placarded "cold storage goods."

►Tennessee Sausage Co. of Ecorse, Mich., has purchased a site for a one-story plant at Toledo, Ohio.

►George A. McDermott, 57, widely known in the meat industry in northern California, died recently in Berkeley. He was sales manager for Lewis & McDermott, wholesale butchers of Berkeley.

►The Mission Meat and Provision Co., Riverside, Calif., has been taken over by the Smith Packing Co. of San Bernardino. The plant is a processing and wholesale establishment. It is planned to transfer a portion of the sausage manufacture and all smoked meat processing from San Bernardino to Riverside, where more spacious facilities are provided, according to D. R. Smith, owner.

►The Los Angeles Meat Co., Vernon, Calif., transferred from state to MID

New Sausage Co. First in St. Petersburg

A bit of Wisconsin atmosphere was transplanted in semi-tropic St. Petersburg, Fla., about a year ago when that city's first and only sausage kitchen opened for business. Lewis Wiederhold, formerly production superintendent with the Frank Sausage Co. of Milwaukee, now owns and operates the Wiederhold Sausage Co. in St. Petersburg.

He specializes in the quality manufacture of Braunschweiger liver, soft Wisconsin summer sausage, wieners, ring bologna and knockwurst. This modern plant was built for about \$30,000. Refrigerated rooms are protected by an insulated roof to eliminate radiant heat. The best spices are used and product is hickory-smoked.

Wiederhold has given an added touch of authenticity and merchandising effectiveness to his quality products by trade-naming them "Sausage by Lewis of Milwaukee." The photos show the plant exterior, and Wiederhold with a rack of his liver sausage in one of the plant's three coolers.



inspection on July 16. A major remodeling and building program has increased plant facilities about 100 per cent. Additions to the original structure consist of a sausage kitchen, sharp freezer, cooler, bacon slicing department, lard rendering unit, and welfare facilities.

►James J. Matouk's application to erect a slaughterhouse in Homestead, Fla., near Miami, has been refused by the Dade County Zoning Commission.

►Operations at the Fanestil Packing Co., Emporia, Kans., have been re-

sumed on a partial scale. The plant suffered severe damage in the recent floods in Kansas. The company is owned by Edward and Carl Fanestil.

►Wilbur G. Saeger has been appointed assistant superintendent of the Krey Packing Co. at Belleville, Ill. This plant was acquired last year by Krey to carry on large-scale canning operations. Before his promotion Saeger had held the position of general foreman.

►Kingan and Co. of Indianapolis will again act as sponsor of the Hoosier Spring Barrow and Ton Litter Show

Why I'm Again Planning to Attend The AMI Meeting

It's a point of pride with E. D. Henneberry, president of the Hull & Dillon Packing Co., that he has missed only two annual meetings of the American Meat Institute in exactly three decades.

The Pittsburg (Kansas) industry veteran attended his first convention in 1921 when AMI was known as the Institute of American Meat Packers.

Now, Henneberry is making plans to attend the forty-sixth annual meeting of the Institute in Chicago September 21 through 25.

Asked what kept him coming back year after year, Henneberry answered: "Two things, mainly. I get such a lot of good, practical information about plant operations from the section meetings and general sessions. Then, I can keep abreast of the times by looking closely at the exhibits of machinery and supplies."



HENNEBERRY

in 1952. Working with Kingan as co-sponsors will be the Indiana Swine Breeders Association and the Agricultural Extension Service of Purdue University. The 1952 show will be the third annual renewal of the affair. Hogs will be shown "on foot" on March 18 and Carcass Day will take place at the Kingan plant on March 22. Premiums offered by Kingan and Co. will total \$3,730.

►W. H. Hodges & Company, Inc., livestock commission firm at the New Orleans stockyards, Arabi, La., observed its fiftieth anniversary in July. The Hodges firm is credited with many improvements in conditions at the New Orleans livestock market.

►More than 600 workers in independent meat packing plants and the Seattle branch of Armour and Company have received a 9c hourly wage raise retroactive to February 9. Approval by the Wage Stabilization Board of increases in other plants of the large packers is expected soon.

►Three meat packers have been named directors in the Controllers Institute, a non-profit organization of controllers and finance officers from all lines of business. They are: Louis C. Hageman, vice president, Luer Packing Co., Los Angeles; R. N. Peck, treasurer and controller of the Tobin Packing Co., Inc., Rochester, N. Y.; and T. G. Redeman, assistant controller of Swift & Company, Chicago.

►While many parts of the country are still drying out after last month's damaging floods, one of the nation's top cattle breeders has announced the sacri-

fice sale of 350 head of choice steers because of severe drought on his ranch in Fort Bend County, Tex. C. M. Frost, who owns one of the finest herds of Brahman and Charolaise cattle in the world, said he would sell another 200 steers in the next few days. Sale price of the 350 steers was about \$105,000.

►Andrew Dewied, head of the Dewied Casing Co. of Sacramento and Los Angeles, Calif., visited the new offices of THE PROVISIONER last week to make arrangements for covering the story of his concern's rapid growth in "The Significant Sixty," the historical review of the meat industry to be published by THE PROVISIONER later this year. Accompanied by his wife, Dewied is on a world-wide business trip which will keep him traveling for the next five months.

►August 15 is the deadline for submitting names of 50-year service employees to the American Meat Institute's department of membership service in time for presentation at the September 24 morning session of the AMI convention in the Grand Ballroom of the Palmer House, Chicago.

►William J. McMahon, 59, manager of the Zenith Packing Co., Wilmington, Del., for the past five years, died August 6. A native of Chicago, McMahon was with Wilson & Co. for 35 years.

►The Canada Packer Operative Society gave a banquet at the Royal York hotel, Toronto, recently to close the 1950-51 operative season.

►Charles K. Stone Co. will handle Detroit sales of Armour and Company's new "low sodium" canned meat products. The Armour line, developed for people who require a salt-free diet, offers beef stew, beef hash, beef and gravy, chili con carne, meat loaf and meat sauce.

►Bernell Gardner has been named executive vice president of Herman Sausage Co., Tampa, Fla., succeeding



DISCUSSING PLANS for merchandising their canned Vienna sausage are Samuel Rosenthal, president, and Rube Rosenthal, general and sales manager, Samuels & Co., Dallas. Among the progressive meat canners in the Southwest, the plant specializes in the snack size cans. Plans have been approved to expand canning facilities by adding cooler and storage space adjacent to the plant.

Paul A. Tarnow. The latter has resigned to devote full time to his cattle interests in Florida and Georgia.

►Harry W. Carroll, sheep buyer for Armour and Company in St. Joseph, Mo., died in Quebec, Canada, while on vacation there.

►A. M. King, training supervisor for Canada Packers Limited, Montreal, Canada, was general chairman of the fifth annual training conference of the recent Canadian Industrial Trainers Association.

►Ralph's Grocery Co., Los Angeles, has completed a new sliced meat and delicatessen plant. The unit will prepare and package meat products for the company's chain of stores in southern California.

►Clarence W. Baker, who operated the Baker Packing Co. near Mexico, Mo., since 1947, died recently.



TWENTY-SEVEN REPRESENTATIVES OF PACKING companies and their allied industries attended the American Meat Institute's regional meeting in Dallas. Heilman Allen of Geo. A. Hormel & Co. was chairman. Others attending were: Lefty Mordaunt, Geo. A. Hormel & Co.; J. C. Farrell, Armstrong Packing Co.; L. L. Stone and H. C. Beal, Jacob E. Decker & Sons; Milton Rubin and H. M. Waldman, Dallas City Packing Co.; R. E. Pratt, Pratt Packing Co.; W. J. Ondrusek, Columbia Packing Co.; J. C. Ehrhart, Jack Reich and C. C. Camp, Rath Packing Co.; P. P. Bragg and J. P. Butler, Wilson & Co.; John D. Neuhoft, Neuhoft Bros.; B. W. Adams, Lee Angle, J. P. Agerton, J. B. Stewart, W. B. Howell, Howard Jones and E. J. Bealke, Swift & Company; J. A. Keefe, John Morrell & Co.; H. H. Smith, A. F. Schwahn & Sons Co.; Ronald Markes and J. S. Wedeles, Enterprise Incorporated; D. O. Sicking, Safeway Stores, and H. R. Davison and Merrill Maughan, American Meat Institute.



We've learned a lot
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about packaging . .
. . things that make
products like yours
more marketable.



There is a **DANIELS** product to fit your needs printed in sheets and rolls . . . transparent glassine • snowdrift glassine • superklear transparent glassine • lard pak • bacon pak • ham pak grease-proof • sylvania cellophane • laminated papers • special "Heat-Seal" papers.

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MODEL 205 ROLLER BRANDER

Model 205 Brander is 4 1/4" wide and 10" high. 115 to 230 volts. Complete with removable die.

Balanced design makes this new Great Lakes Brander surprisingly easy to handle. Enclosed flat element in brander body heats marking die just so branded impression is set lightly into fat to prevent smearing. Engraved brass marking die is 2 1/4" wide, 10" around, with slightly concave face to fit shape of ham. All-metal construction with hardwood handle. 72-inch cord and plug. Price \$62.50 complete with die; 1 1/4" ink pad with tray and ink pot \$6.50. Use with Great Lakes DS Brown (dark shade) Meat Branding Ink. Order now!

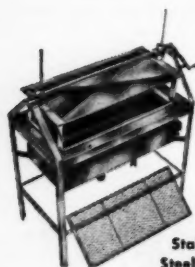
GREAT LAKES
STAMP & MFG. COMPANY

2500 IRVING PARK ROAD

for Quick and Easy Branding of
READY-TO-EAT HAMS
and Fat-Surfaced Products



CHICAGO 18, ILLINOIS



Stainless Steel Model



Standard Model

ADVANCE DIP TANKS

for Browning Meat Loaves

Produce perfect loaves faster . . . get the edge on competition. Give loaves that rich brown, sales-producing crust after they leave the oven, reduce shrinkage to a minimum, and save extra labor time. Economical, simple to operate, easy to clean. Capacity 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, or for browning hams and other products. Available in stainless steel or standard models; gas or electrically heated.

LOOK AT THESE FEATURES!

- Shortening is heated above the tubes only; particles separating from the product fall into cold zone and do not burn or discolor the shortening.
- Automatic controls prevent smoking, thus doubling the life of the shortening.
- No burned or spotted loaves.
- Tank capacity, 9 to 12 loaves per dip.
- Tank may also be used for browning hams, for all types of French frying, or for various hot dips such as gelatin or paraffin.

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Western States Office: 11941 Wilshire Blvd., Los Angeles 24, Calif.

BRIEFS ON DEFENSE POLICIES AND ORDERS

COPPER: Price ceilings on copper refined from foreign ores was raised 3c to 27 1/2c a pound.

STEEL: Producers of this metal were ordered by NPA to set aside percentages of certain stainless steel and steel alloy products for warehouse and converter customers. They had had to reserve portions of their carbon steel output only for these customers.

PERSONNEL: Manly Fleischmann has been sworn in as new chief of the Defense Production Administration, succeeding Edwin T. Gibson. Fleischmann opposes any letdown in the rate of mobilization if a Korean truce is made.

SCRAP RUBBER: In CPR 59, OPS has rolled back prices of scrap rubber below levels set by the GPCR to dollars-and-cents ceilings on a basis of \$26 a ton for mixed tires and \$34 a ton for mixed beadless tires at Akron and Buffalo.

MID Directory Changes

The following directory changes were announced on August 1 by the U. S. Department of Agriculture:

Meat Inspection Granted: Gerber Products Co., 460 Buffalo rd., Rochester 11, N. Y.; Farmer Pete Packing Co., 715 Santa Fe dr., Denver 9, Colo.; Flicker Packing Co., 1601 East 7th st., North Platte, Nebr.; Land O' Frost Products, 11567 So. Michigan ave., Chicago 28, Ill.; Archer Products Co., Inc., 3700 N. Grove st., Ft. Worth 6, Tex.; Los Angeles Meat Co., Inc., 3315 E. Vernon ave., Vernon 58, Calif.; Dorsh Food Products Co., 4461 W. Jefferson ave., Detroit 9, Mich.; Rem Packing Co., 1524-1528 Alfred st., Detroit 7, Mich.; Silverman & Wexler, 3725 S. Halsted st., Chicago 9, Ill.; Colgate-Palmolive-Peet Co., 105 Hudson st., Jersey City 2, N. J.

Meat Inspection Withdrawn: Kingan & Co., Inc., P. O. box 1048, Bartow, Fla.; Alpha Beta Food Market, Inc., Southern ave., Wintersburg, Calif., mail, 17311 Nichols st., Huntington Beach, Calif.; Utah Packing Co., Inc., Fillmore, Utah; Krunchy Foods, Inc., P. O. box 50, Marcy, N. Y.

Change in OPS Personnel

J. B. Hutson has resigned as director of the Food and Restaurant Division of OPS. Price Stabilizer Michael V. Di-Salle designated George L. Mehren, who has been an assistant director since early in April, to be acting director pending the appointment of a director. Before joining OPS, Mehren had been associated with the Giannini Foundation for Agricultural Economics at Berkeley, Calif., for 13 years.

Arval L. Erikson will continue as assistant director, supervising the meat branch and several other branches of the division.

NEW TRADE LITERATURE

Dimensional Data for Pipe Fittings (NL 19): A durable card (notebook size) contains essential dimension data for those interested in any phase of piping. Legibly printed on both sides, the card offers information on fittings and flanges that might otherwise take considerable time to find from catalogs or other sources.—Taylor Forge & Pipe Works.

Flat-Top Conveyor Chain (NL 20): An illustrated folder gives dimensions and pertinent data on a light, durable conveyor chain and its cut tooth sprocket wheels for transportation of small containers. Each pitch of chain consists of only a hinge-type, beveled, flat top link and a pin to hinge adjacent links to each other.—Link-Belt Company.

Printing Calculator (NL 21): Two smartly done bulletins offer easy-to-read information on an electrically operated printing calculator that can multiply directly, divide automatically, add and subtract and print the proof on a tape. The booklets describe the applications in office accounting that the calculator can perform such as computing interest, pay rolls, chain discount, inventory, mark-up, etc.—Remington Rand Inc.

Materials Handling Equipment (NL 23): A new, comprehensive catalog covers a general description and application data of a line of gas and electric fork trucks, motorized hand trucks, hand lift trucks and hand and electric hoists. Well illustrated and printed on high grade paper, the catalog also describes attachments that give the trucks greater versatility.—Yale & Towne Mfg. Co.

Industrial Truck Safety (NL 25): "Safety Saves" is the title of a catchy pocket-size booklet that has 44 tips for drivers of industrial trucks. Cleverly and humorously illustrated, each tip has a bit of cryptic comment with it: "Don't daydream, keep your mind on your business, stay alert, stay awake, stay alive."—Clark Equipment Co., Industrial Truck Division.

Efficient Transport Refrigeration (NL 26): Brief and to the point, a new 4-page bulletin discusses the following factors which affect transport refrigeration: 1) Requirements of the vehicle itself such as exterior surfacing, insulation, etc.; 2) The cargo factor in refrigeration such as kind of product, heat of respiration, etc.; 3) Methods of refrigeration, and 4) Cargo handling practices.—Hunter Manufacturing Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (8-11-51)

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Need Boxes?

CORNELL can furnish any kind used in the Meat Packing Industry

Folding Cartons ... Display Cartons ... Designed and printed in one or many colors for catching a buyer's roving eye.

Corrugated Shipping Containers for packaged products.

Solid Fibre Shipping Cases for extra strength and moisture resistance.

Weatherproof Solid Fibre Export Cases

V2s, V3s, Vus, W5s Government Cases



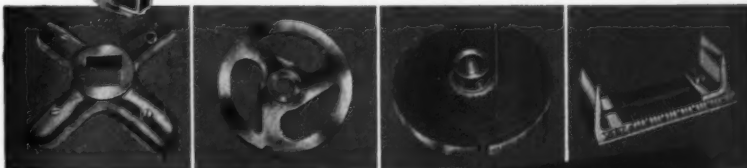
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-the holder. Easy to assemble—easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore—top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

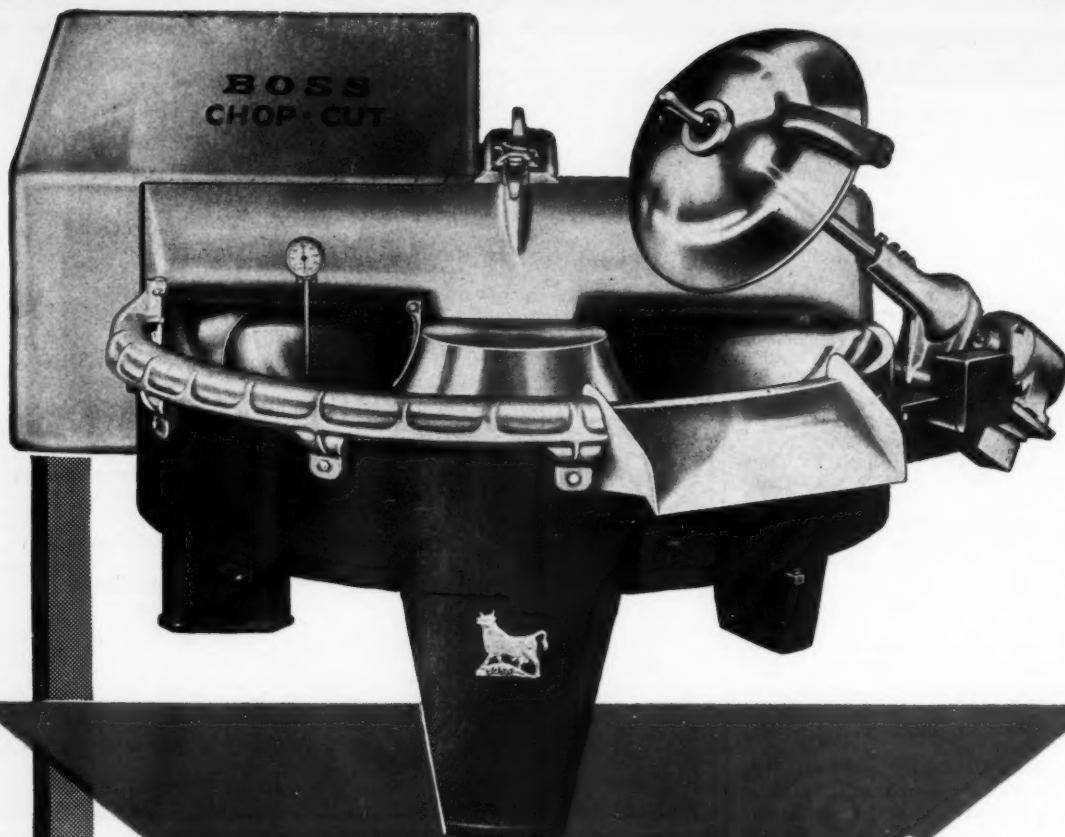
There are six SPECO knife styles . . . 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



FREE: Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

SPECO, INC.



THIS SAUSAGE MEAT CUTTER

also cuts costs



A little more than two years ago we announced a new silent cutter, "BOSS" CHOP-CUT, which uses a straight, double blade, double edge knife and cuts with the cool chopping stroke of a cleaver as distinguished from the frictional, draw-cut stroke of a butcher knife.

At that time we sold a number of these machines and we have installed many more in the intervening period.

Now, thanks to the unselfish cooperation of CHOP-CUT users, we are

able to offer unassailable proof of the machine's cooler cut, more homogeneous product, and greater capacity.

Your interest in producing the finest possible product . . . at a profit . . . will be well served by your request for our free Bulletin No. CC-492 which presents CHOP-CUT data in detail. Write now!

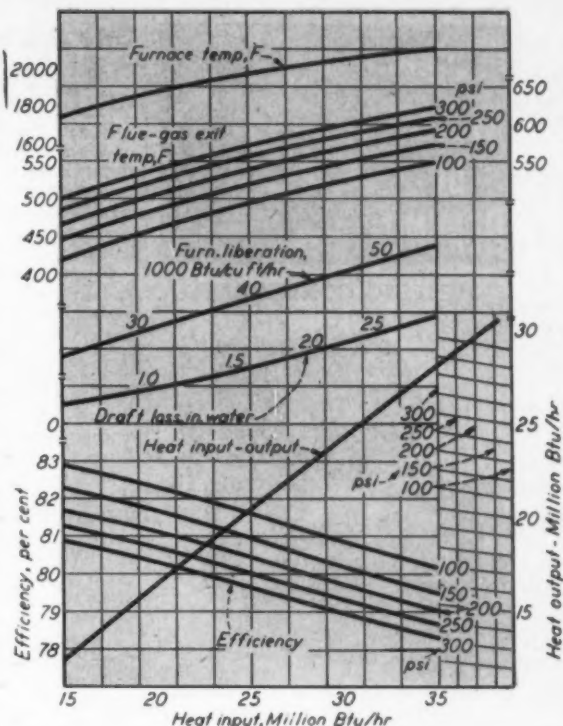
Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

PERFORMANCE AND HEAT BALANCE OF WATER-TUBE PACKAGED BOILER

Test number	1	2	3
Length of test, hr.	4	4	4
Boiler design pressure, psi.	200	200	200
Rated capacity, lbs. per hr. from and at 212 F.	16,200	16,200	16,200
Fuel-oil heating value, Btu. per gal.	142,128	142,128	142,128
Fuel-oil heating value, Btu. per lb.	19,129	19,129	19,129
Test data			
Oil fired, lbs. per hr.	484.6	920.0	1,021.9
Feedwater to boiler, lbs. per hr.	6,752	12,496	14,419
Moisture drained from dryer, lbs. per hr.	40	110	135
Pressure at boiler drum, psi.	177	176	178
Steam calorimeter, psi.	1.5	1.5	1.5
Atomizing air to burner, psi.	55	87	98
Temperature of feedwater, F.	136	141	148
Temperature of steam at calorimeter, F.	298	297	297
Temperature of air to FD fan (dry bulb), F.	68	55	66
Temperature of air to FD fan (wet bulb), F.	40	52	56
Temperature of fuel oil to burner, F.	74	68	73
Temperature of ambient air (mean), F.	70	61	72
Temperature of flue gas from boiler, F.	485	625	665
Moisture in steam, per cent.	0.7	0.8	0.8
Enthalpy of steam, Btu. per lb.	1,191.5	1,191.0	1,191.0
Enthalpy of feedwater, Btu. per lb.	103.9	108.9	115.9
Heat absorbed, Btu. per lb. of steam	1,087.6	1,082.1	1,075.1
Performance			
Boiler horsepower developed	217	407	440
Equivalent evap. from and at 212 F., lbs. per hr.	7,474	14,044	15,860
Oil fired, lbs. per hr.	484.6	920.1	1,021.9
Equivalent evaporation, lbs. per lb. of oil	15.42	15.28	15.50
Total heat input, KB per hr.	9,270	17,401	19,548
Total heat absorbed, KB per hr.	7,252	13,646	15,389
Over-all efficiency, per cent	78.2	77.5	78.7
Heat release rate, Btu. per hr. per cu. ft. of furnace volume	15,300	29,000	32,200
CO ₂ content flue gas, per cent	13.8	15.0	15.0
CO content flue gas, per cent	0	0	0
Theoretical combustion air, per cent	113.2	104.7	104.7
Heat Balance			
Heat absorbed by unit, %	78.2	77.5	78.7
Heat loss: dry gas, %	8.3	10.5	11.0
Heat loss: moisture from combustion of H ₂ , %	7.0	7.4	7.5
Heat loss: radiation, ABMA std. allowance, %	3.2	1.7	1.5
Heat loss: moisture in fuel, unburned combustible and carbon monoxide, %	0	0	0
Heat loss: unaccounted for (by difference), %	3.3	2.9	1.3
Total	100.0	100.0	100.0

NOTE: All tests conducted on same boiler.



Performance curves for representative water-tube packaged boilers firing No. 6 fuel oil. Performance and heat-balance data are given in table at left for another typical packaged boiler installation.

Packaged Boilers

(Continued from page 15)

in the small diameter steam-generating tubes. The rapid flow of heat through the tubes to the small column of water in each tube makes the boilers "fast steamers" and capable of coming on the line quickly, as well as handling sudden load changes. They are used in industry to handle heating loads, combination heating and process-steam loads, and steam loads for power-generating units, the latter being particularly true when multiple boilers are installed in medium or large sized plants.

Manufacturers of water-tube packaged boilers rate their units on the maximum amount of steam that the boiler will generate. However, some builders specify nominal ratings in boiler horsepower based on either 10 sq. ft. of heating surface per hp. or equivalent evaporation of 34.5 lbs. of steam per hour from and at 212 F.—boilers based on these units are frequently operated up to 275 per cent nominal rating.

Performance curves for representative types of packaged water-tube boilers are shown in the accompanying graph. Results of three tests on a water-tube unit are shown in table above.

Test results in this table show that the unit maintained an over-all efficiency of approximately 78 per cent at all loads between approximately 45 per cent and 100 per cent of rated maxi-

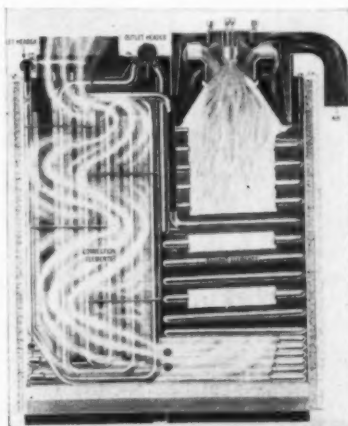
mum steaming capacity. Other tests have consistently given efficiencies from 80 to 82 per cent. Throughout the tests the fuel-burning equipment produced a clean fire, a low excess air requirement, a high CO₂ output, and a clear stack exhaust.

Forced Circulation Types

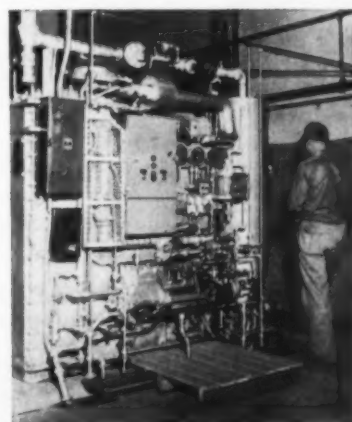
Water-tube steam generators, small in size but with high capacity ratings, have recently become popular in the industrial field. Known as the "forced" or "recirculation" types, they were

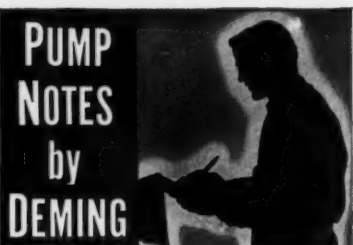
originally developed to provide steam heat for cars in passenger trains hauled by diesel locomotives.

Industrial types are available in several sizes for steam capacities from 2,800 to 6,000 lbs. of steam per hr. and for operating pressures up to 300 psig. The generator may be fired by light or heavy fuel oil or by natural gas. The 6,000-lb. capacity unit for burning light oil or gas occupies a space 6 ft. 11 in. long, 5 ft. 5 in. wide and 6 ft. 11 in. high. The unit for burning heavy oil is only slightly larger.

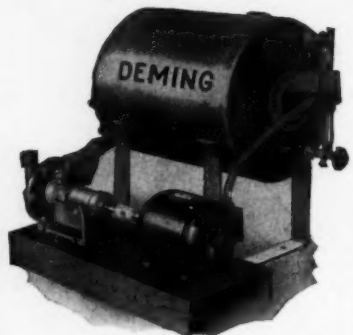


In forced recirculation water-tube boilers, water is pumped at high velocity through elements of the generator, keeping hot water in the system at steam temperature. Small, but fast steaming, these boilers have capacities to 6,000 lbs. per hour.





PUMPING CONDENSATE



● Selection of the most efficient condensation return unit for each specific requirement is simplified by reference to Deming Bulletin No. CR-1-B (Copy on request.)

The unit illustrated is one of an extensive line of Deming Condensation Return Units equipped with standard Deming centrifugal pumps, centrifugal jet pumps, "Turbo-Flo" pumps, and reciprocating pumps.

These units are designed to automatically return hot condensate up to about 190°F. from steam coils, radiators, or steam operated equipment back to the boiler. (Boiler pressures up to 100 lbs. p.s.i.)

Dual units are furnished for conditions where occasional peak load demands would be in excess of the capacity rating of a single unit.

"Master Selection Tables" are included in Deming Bulletin No. CR-1-B to assist you in making a selection to meet any combination of conditions. Write for a copy.

THE DEMING COMPANY
506 BROADWAY • SALEM, OHIO



Speakers Named for AMI Section Meetings on Livestock, Sausage

Roger Fleming, secretary-treasurer of the American Farm Bureau Federation, will be the keynote speaker at the Livestock section meeting of the American Meat Institute's forty-sixth annual meeting in Chicago September 21-25.

Fleming, spokesman for the largest and strongest farm organization in the world, will be one of four specialists in agricultural economics to address the section meeting Friday, September 21, in the Palmer House.

He will discuss the producer's role in the industry's vital problem of getting increased production to meet an expanding demand. Fleming also will report on the Farm Bureau's stand in the fight for a sound national anti-inflation program.

His talk will climax a series built around the "Common Sense Meat Program" theme. His topic in the "More Meat and How to Get It" program will be: "Who . . . the Farmer's Stake."

True D. Morse, President of the Doane Agricultural Service, St. Louis, will project the planning of animal agriculture into the future. His talk, "When . . . A Long-Range View," will outline the responsibilities which various segments in the industry have toward an expanded meat production program.

Dr. Herrell DeGraff of Cornell University will be the third speaker. An outstanding agricultural economist, Dr. DeGraff will present a realistic statement of the need for stepped-up pro-

duction on the subject, "Why . . . More Meat Needed."

"How . . . Efficient Production," will be the topic of Dr. W. M. Beeson, Department of Animal Husbandry, Purdue University. He will show how newly-uncovered farm know-how can step up production and pay dividends to producers.

An innovation at this year's AMI annual meeting will be a combined section meeting for sausage specialists and merchandising men. This amalgamation recognizes the growing importance of sausage and meat specialties as merchandising items and emphasizes the trend toward self-service in retailing.

Walter E. Fitzgibbon, director of meat merchandising for the Kroger Co., will talk to the sausage and merchandising section meeting on "Sausage and People." Fitzgibbon is well qualified to speak on the buying habits and attitudes of millions of consumers.

A second feature of the sausage and merchandising section meeting will be a four-act play designed to demonstrate the right and wrong way to sell. The play, titled "The Return of Herman Wurstmann," is based on the experience of a number of veteran merchandising men in the industry and on findings of extensive consumer testing.

J. Russell Ives, associate director of marketing for the Institute, will trace the production trends and demand factors which affect the sausage maker and the merchandiser.

The Scientific and Operating Section meeting will be held Friday, September 21; the Engineering and Construction section is scheduled for Saturday morning, September 22.

AMI Enlarges Schedule for Public Relations Ads

The American Meat Institute has added several publications to the list of periodicals carrying educational advertising. This type of advertising has obtained widespread acceptance in the industry and among people who are in a position to disseminate information and ideas. Its primary objective is obtaining a better public attitude toward the industry. Many opinion surveys prove that when the public understands an industry it becomes favorably disposed toward it and toward its products.

The publications which have been added to the schedule are *Newsweek*, *Time*, *New Yorker* and *Pathfinder*. The ads are already appearing in such magazines as *Harper's*, *Atlantic Monthly*, *Editor & Publisher*, *General Federation Clubwoman*, *American Press*, *U.S. News & World Report* and *Saturday Review of Literature*. With the magazines just added to the schedule the total circulation approximates 5,000,000.

The current ad in the series explains the "partnership" between the meat industry and medicine and lists many medicinal preparations which are by-products of the industry.

New Film on Instruments Available to Industry

Under the title "Information at Work," the Taylor Instrument Companies has released a narrated 30-min., 16-mm. colored moving picture depicting in fast-flowing style the growth and significance of instrumentation. Sequences demonstrate control effects, instrument manufacture and application.

Instrument men operating in one industry can see in this film how instruments are applied to other industries. To gain and hold interest, the film achieves a fine balance between entertainment and education.

The film may be borrowed without cost by writing to Taylor Instrument Companies, Public Relations Dept., 95 Ames st., Rochester 1, N. Y.

How to Combat Sabotage Explained in Booklet

Necessary steps to be taken by industry and defense officials for combating sabotage are discussed in a new publication of the Chamber of Commerce of the United States, "Sabotage and Plant Protection." It was prepared by civilian and military experts.

NEW EQUIPMENT

and Supplies

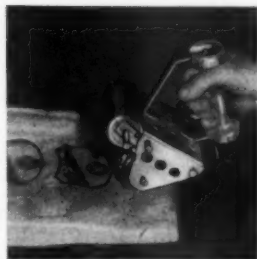
ROLLER MEAT BRANDERS — The Great Lakes Stamp & Mfg. Co., Chicago, has introduced two new roller meat branders with unique features. The first,



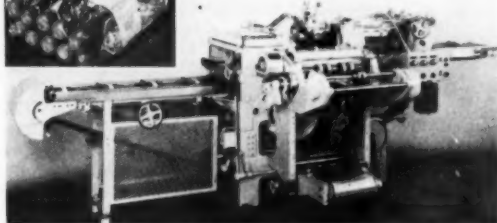
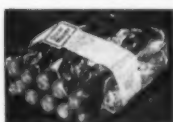
designated as Model 205, was designed especially for use on ready-to-eat hams and other fat-surfaced products. It is an electrically-heated brander with the brander body balanced over the handle to permit one-handed operation. The flat heating element is enclosed in the brander body.

The engraved marking die is slightly concave to fit the shape of the ham. This brander is inked on a pad and rolled over product.

The Great Lakes 206 brander is similar in basic design to the 205 but incorporates a self-inking fountain roller that inks the marking die automatically. This unit has a cartridge-type heating element enclosed in the marking die which provides heat to dry the impression and eliminate smearing. Marking dies for either brander can be engraved to match any trademark or lettering.



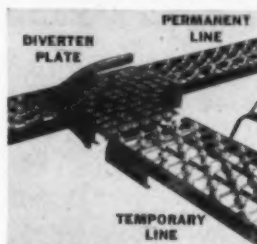
FRANK WRAPPING MACHINE — Continuous flow handling is featured in this new wrapping machine developed by Battle Creek Bread Wrapping Machine Co. Said to attain rates of from 50 to 70 packages per minute and reported to be handling collared frankfurter packages at a rate of 60 per minute, the unit eliminates the stop and start type of operation. Each package unlocks its own sheet of cello-



phane as it enters the machine. If no package is in position, cellophane is not fed, thus the unit can continue to function in an uninterrupted cycle. The wrapped packages are belt-discharged.

Besides wrapping the collared 1½-lb. frank units, the machine will handle either open top trays or closed boxes within these dimensions: 3 to 10 in. long; 2 to 5 in. wide, and ½ to 4 in. high. Although manufactured to use cellophane, the unit can be adapted with chill rollers to handle wax glassine or waxed sulphite paper. Conversion parts are said to be available from the Celanese Corp. of America for the handling of Lumarith. The unit is said to have an unusually low miswrap percentage.

CONVEYOR FLOW DIVERTER — A new flow diverter that can connect at any point on a permanent line of Rapid-Wheel gravity



conveyors moves cartons in and out of storage bays without manual handling. Temporary spur lines can be set up quickly and easily on either side of a main conveyor line with this attachment. The diverter kit is made up of a connecting yoke fastened to a 3-ft. section of aluminum Rapid-Wheel; and a slotted aluminum diverter plate which has conveyor wheels projecting slightly above the surface. An adjustable curved aluminum guard rail also is included. The diverter is made by the Rapids-Standard Co., Inc., Grand Rapids, Mich.

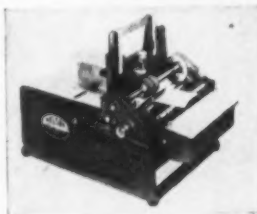
IMPROVED CRUSHER — A newly improved crusher which is so well balanced that it need not be bolted to the operating floor, is offered by the Ottinger Machine Co., Phoenixville, Pa. Called the Mighty Samson, the unit operates at 1,150 rpm., at a capacity of 15 to 20 tons per hour depending on type of material. It reportedly increases grease extraction. The crusher case is made of reinforced welded boiler plate. A unique breaking pin arrangement provides instant automatic unloading, thus forestalling mechanical damage should foreign material enter the machine. The unit operates with a solid forged steel rotor which distributes the working weight evenly and reduces vibration to a minimum. The entire feed chamber can be exposed for flush cleaning. The machine can be easily loaded from a truck, chute, etc.

STAINLESS STEEL MEAT COOKER — Said to speed the cooking of meat products, this stainless steel steam-jacketed tub is specially designed for mass cooking operations. The unit is built low to permit easy handling of product. The inside is highly polished, reducing cleaning time. Reinforcing bars between the jacket and the inner shell permit construction of lighter weight, yet allow working steam pressures up



to 15 psi. Built to ASME specifications and available in sizes to meet varying requirements, the cooker is manufactured by Hamilton Copper & Brass Works, Inc., Hamilton, Ohio.

AUTOMATIC LABEL GLUER — The Auto-Feed Labeler, made by the Nelson Label Machine Corp., East Orange, N. J., has been designed to handle labels from ½ to 5-in. in width in any length over



2-in. The unit is also adjustable for handling of irregularly shaped labels. A glue control knife may be adjusted to vary the glue film being applied to the label. All surfaces contacting the glue are made of corrosion-resisting materials. The units are available with a choice of 110V, 60 cycle AC or 25 cycle DC motors. Totally enclosed motors can be supplied.

Inspected Meat Output Climbs 4% As Cattle, Sheep Kill Increases

RISING 4 per cent above the previous week, federally inspected meat production in the week ended August 4 reached 283,000,000 lbs. compared with 273,000,000 lbs. in the week before. The U.S. Department of Agriculture reported that the latest total remained at

cent increase from the 115,000,000 lbs. produced a week before, but a decrease of 6 per cent from the 138,000,000 lbs. estimated for the week a year ago.

A slight drop was noted in calf slaughter, as 98,000 head were slaughtered in the week of August 4 compared

in the corresponding period a year ago. Although pork production of 132,000,000 lbs. dropped slightly below the week-earlier level, August 4 weekly output rose 10 per cent over the 120,000,000 lbs. turned out a year before. Lard production fell to 35,400,000 lbs. from 36,300,000 lbs. a week ago, but remained above the 31,900,000 lbs. produced in the same week in 1950.

Sheep and lamb slaughter jumped to 207,000 head compared with 196,000 head in the preceding week. The latest weekly estimate was still far below the 234,000 head slaughtered in the same week a year ago. Lamb and mutton production in the three weeks under comparison amounted to 8,900,000, 7,800,000 and 10,200,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended August 4, 1951, with comparisons

Week ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Aug. 4, 1951	240	129.1	98	13.0	885	131.9	207	8.9	282.9
July 28, 1951	216	115.8	90	12.8	886	136.4	196	7.8	272.8
Aug. 5, 1950	258	137.7	105	14.1	803	120.4	234	10.2	282.4

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Aug. 4, 1951	978	538	240	133	270	149	95	43	14.8	35.4
July 28, 1951	975	536	235	129	278	154	94	40	14.7	36.3
Aug. 5, 1950	972	534	240	134	272	150	91	44	14.6	31.9

about the same level as the 282,000,000 lbs. turned out in the corresponding week a year ago. Cattle and sheep slaughter showed large gains while calves and hogs declined slightly.

The 240,000 cattle killed in the week rose 11 per cent over the 216,000-head total of the week before, but fell 7 per cent short of the 258,000 head recorded a year earlier. Beef output totaled 129,000,000 lbs. in the week—an 11 per

with the 99,000 week-earlier kill and 105,000 head in the preceding year. Output of inspected veal in the three weeks was 13,000,000, 12,800,000 and 14,100,000 lbs. respectively.

Hog kill reached 885,000 head in the week, which was slightly lower than the 886,000 hogs slaughtered in the previous week. This loss, however, showed little effect on the 10 per cent margin held over the 803,000 hogs killed

Drought Forces Mexican Meat Export Restriction

The cancellation of meat export permits of four large meat packing plants at Tampico, Gomez Palacio, Terreon and Monterrey by the Mexican Ministry of National Economy has been taken as a temporary emergency measure to alleviate the meat shortage in central Mexico. It has been estimated that within the last month, nearly 50 per cent of the butcher shops in Mexico City have been forced to close because of the shortage of meat. The continuation of severe drought conditions in cattle areas which ordinarily supply the demand of the central district is one of the major factors in the meat shortage. The cancellation of export permits will not affect important packing plants in northern Mexico because the shipments of frozen and canned meats from the four plants mentioned are expected to fill the needs in the Federal District.

HIGHER VALUES IN ALL HOG CLASSES IMPROVE MARGINS

(Chicago costs and credits, first three days of week)

Cutting margins improved in all three weight classes this week as costs fell from 9 to 21c while values increased from 21 to 66c. The lighter weights cut with plus margin and the medium weights showed vastly improved margins above a week ago.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	per cwt. live	per cwt. fin. yield		Pct. live wt.	Price per lb.	per cwt. live	per cwt. fin. yield		Pct. live wt.	Price per lb.	per cwt. live	per cwt. fin. yield	
Skinned hams	12.5	51.7	\$ 6.46	\$ 9.36	12.5	51.7	\$ 6.47	\$ 9.15		12.9	51.2	\$ 6.60	\$ 9.27	
Pieces	5.6	38.9	2.18	3.15	5.4	36.2	1.96	2.78		5.3	34.7	1.84	2.57	
Boston butts	4.2	45.0	1.89	2.75	4.1	44.5	1.83	2.58		4.1	39.0	1.60	2.22	
Loins (blade in)	10.1	50.5	5.10	7.37	9.8	50.5	4.95	7.01		9.7	42.5	4.12	5.70	
Lean cuts			\$15.63	\$22.63			\$15.21	\$21.52				\$14.16	\$19.76	
Belies, S.P.	11.0	34.5	3.80	5.48	9.5	34.1	3.24	4.60		3.9	27.5	1.07	1.51	
Belies, D.S.					2.1	24.5	.52	.73		8.5	24.5	2.08	2.94	
Fat backs					3.2	12.3	.40	.55		4.5	12.9	.58	.83	
Plates and jowls	2.9	15.2	.44	.64	3.0	15.2	.46	.63		3.4	15.2	.52	.73	
Raw leaf	2.2	15.9	.35	.50	2.2	15.9	.35	.49		2.2	15.9	.35	.49	
P.S. lard, rend. wt.	13.7	16.8	2.30	3.34	12.2	16.8	2.05	2.90		10.1	16.8	1.70	2.44	
Fat cuts & lard			\$ 6.89	\$ 9.96			\$ 7.02	\$ 9.90				\$ 6.30	\$ 8.94	
Spareribs	1.6	38.5	.62	.88	1.6	39.8	.48	.68		1.6	25.0	.40	.55	
Regular trimmings	3.2	22.7	.74	1.06	2.9	22.7	.66	.95		2.8	22.7	.64	.93	
Feet, tails, etc.	2.0	10.4	.21	.30	2.0	10.4	.21	.29		2.0	10.4	.21	.29	
Offal & misc.			.80	1.25			.80	1.24				.80	1.23	
TOTAL YIELD AND VALUE	69.0		\$24.90	\$36.08	70.5		\$24.38	\$34.58		71.0		\$22.51	\$31.70	
			Per cwt. live				Per cwt. live					Per cwt. live		
Cost of hogs			\$23.04				\$23.20					\$22.80		
Condemnation loss			.11				.11					.11		
Handling and overhead			1.40				1.26					1.16		
TOTAL COST PER CWT.			\$24.55				\$24.57					\$24.07		
TOTAL VALUE			\$34.58				\$34.85					\$33.90		
Cutting margin			8.35				8.24					7.51		
Margin last week			.05				.51					.21		

Meat Scraps, Tankage Output Hits New Level

Production of relatively large amounts of both meat scraps and feeding tankage rose during April-June of this year, although in each case, the production was less than the high mark for the quarter established in 1950. Meat scrap output reached 292,540,000 lbs. compared with 303,534,000 lbs. in the same period a year ago. The Bureau of Agricultural Economics reported feeding tankage output at 86,570,000 lbs. for the three-month period compared with 92,892,000 lbs. in the corresponding period a year earlier.

During the first six months of 1951, production of 602,276,000 lbs. of meat scraps was reported. This amount was higher than in the first half of any of the six years of record. Likewise, the 201,884,000 lbs. of feeding tankage reported in the six months exceeded any first-half total of any previous year.

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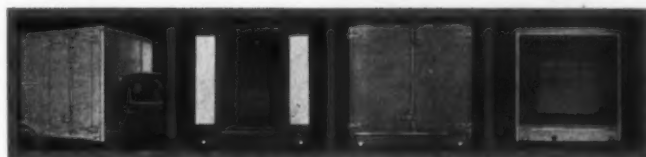
See your local Truck Dealer or Fruehauf man, or write for our *new catalog and model make-up kit* — Fruehauf Trailer Co., Body Division, 10963 Harper Avenue, Detroit 32, Mich.



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9. Express Gate Rear 10. Tailgate (Outside Type) 11. Tailgate (Flush Type) 12. Tailgate (Doors Above)

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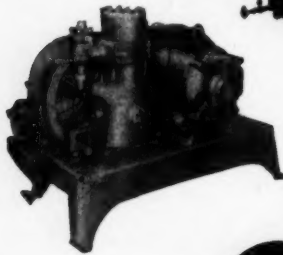
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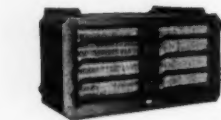
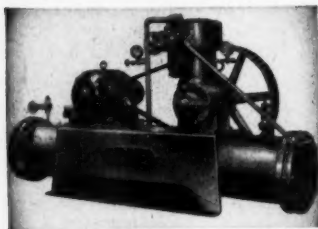
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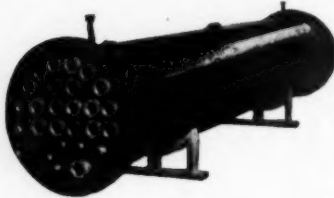


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EAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices, f.o.b. Chicago)

Native steers—	per lb.
Prime, 600/800	57
Choice, 500/700	55
Choice, 700/900	55
Good, 700/800	53
Commercial cows	48
Can. & cut. cows	43 1/4
Bulls	47 1/4

STEER BEEF CUTS

(Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	62.4
Forequarter	51.9
Round	56.3
Trimmed full loin	95
Flank	30.0
Short loin	118.7
Brisket	55.0
Cross cut chuck	49.7
Regular chuck	54.0
Fore Shank	32.0
Brisket	43.0
Rib	80
Short plate	32.0
Back	60.9
Triangle	46.5
Arm chuck	51.0

Choice:	
Hindquarter	60.3
Forequarter	50.0
Round	56.0
Trimmed full loin	84.0
Flank	30.0
Short loin	100.7
Brisket	70.4
Cross cut chuck	49.7
Regular chuck	54.0
Fore Shank	32.0
Brisket	43.0
Rib	69.0
Short plate	32.0
Back	58.0
Triangle	46.5
Arm chuck	51.0
Bull and cow tenderloins	85.0

BEEF PRODUCTS

Tongues	37.8*
Brains	8.3@17.8*
Hearts	35.8*
Livers, selected	60.8*
Livers, regular	55.8*
Tripe, scalded	12.3*
Tripe, cooked	15.8*
Lips, scalded	19.3*
Lips, unscalded	18.3*
Lungs	9.0@10.8*
Melita	8.5@10.8*
Udders	7.5@8.8*

*Ceiling base prices, f.o.b. Chicago.

BEEF HAM SETS

(Ceiling base prices, f.o.b. Chicago)

Knuckles	62*
Insides	62*
Outsides	62*

FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	44 @47
Veal breads, under 6 oz.	79
6 to 12 oz.	88
12 oz. up	92
Calf tongues	32 @35
Lamb fries	68
Ox tails, under 1/4 lb.	25.8*
Over 1/4 lb.	25.8*

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(L.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	55 @59
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	50 @64 1/2
Hams, skinned, 16/18 lbs., wrapped	54 @59 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	57 @63
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	48 @51 1/2
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	44 @47 1/2
Bacon, No. 1 sliced, 1-lb., open-faced layers	51 @57 1/2

VEAL—SKIN OFF

(L.c.l. prices)

Prime, 80/150	56 1/2 @58
Choice, 50/80	52 @55
Choice, 80/150	55 @57
Good, 50/80	50 @53
Good, 80/150	53 @56
Commercial, all weights	48 @52

For permissible additions to ceiling base prices, see CFR 24.

CARCASS LAMBS

(L.c.l. prices)

Prime, 30/50	56 1/2 @60
Choice, 30/50	56 @60
Good, all weights	56 @60

CARCASS MUTTON

(L.c.l. prices)

Choice, 70/down	36 @37
Good, 70/down	36 @37
Utility, 70/down	35 1/2 @36

FRESH PORK AND

PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/16 lbs.	52 1/2 @53
Pork loins, regular,	52 1/2*
Pork loins, boneless,	61
Shoulders, skinned, bone	
in, under 16 lbs.	39 1/2 @40
Picnics, 4/8 lbs.	40 @40 1/2
Picnics, 6/8 lbs.	41 @41 1/2
Boston butts, 4/8 lbs.	46 1/2 @47
Tenderloins, fresh	76 @78
Neck bones	13 1/2 @13 1/2
Livers	28 @29 1/2
Brains	16 @18 1/2
Ears	13 1/2 @14
Snouts, lean in	14 @14 1/2
Feet, front	7 @7 1/2

SAUSAGE MATERIALS—

FRESH

(L.c.l. prices)

Pork trim., regular	24 @24 1/2
Pork trim., guar. 50%	
lean	25 1/2 @25 1/2
Pork trim., spec. 85%	
lean	44 1/2 @45 1/2
Pork trim., ex. 95% lean	50 @51 1/2
Pork cheek meat, trimmed	44
Bull meat, boneless	50*
Bon's cow meat, C.O.	50*
Beef trimmings	47*
Boneless chucks	56*
Beef head meat	48.8*
Beef cheek meat, trmd.	40.8*
Shank meat	56*
Veal trimmings, boneless	54 @55

*Ceiling base prices, f.o.b. Chicago.

SAUSAGE CASINGS

(F.O.B. Chicago)

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/4 in.	80 @85
Domestic rounds, over 1 1/4 in., 140 pack	1.05@1.20
Export rounds, wide, over 1 1/4 in.	1.50@1.70
Export rounds, medium, 1 1/4 to 1 1/2	1.00@1.45
Export rounds, narrow, 1 in. under	1.25@1.40
No. 1 weasands, 24 in. up	12 @14
No. 1 weasands, 22 in. up	7 @8
No. 2 weasands, 1 in. under	5 @9
Middles, sewing, 1 1/4 in.	1.25@1.65
Middles, select, wide, 2 1/2 in.	1.50@1.70
Middles, select, extra, 2 1/2 in.	1.95@2.00
Middles, select, extra, 2 1/2 in. & up	2.40@2.85
Beef bungs, export, No. 1	26 @32
Beef bungs, domestic, 1 in. under	20 @26
Dried or salted bladders, per piece:	
12-15 in. wide, flat	19 @27
10-12 in. wide, flat	14 @17
8-10 in. wide, flat	5 @8

Pork casings:	
Extra narrow, 29 mm. & ds.	4.15@4.30
Narrow, mediums, 29@32 mm.	4.00@4.25
Medium, 32@35 mm.	3.10@3.40
Spec. med., 35@38 mm.	2.45@2.70
Export bungs, 34 in. cut.	27 @31
Large prime bungs, 34 in. cut	19 @21
Medium prime bungs, 34 in. cut	12 @15
Small prime bungs, 34 in. cut	11
Middles, per set, cap off	55 @59

DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	1.02@1.06
Thuringer	66 @73
Farmer	82 @86
Holsteiner	86
B. C. Salami, new con.	98 @99 1/2
B. C. Salami, new con.	60 @63
Genoa style salami, ch.	98 @1.06
Pepperoni	89 @96
Mortadella, new condition	62 @68
Italian style hams	80 @82

Here's what shoppers like and dislike about self-service meats...



This new Du Pont survey gives a clear picture of what housewives across the nation think of self-service meat shopping. Tells why some shoppers haven't yet tried prepackaged meats even though they've had the opportunity. It also shows what caused others to try self-service meats and reasons why they now buy regularly. "Pros & Cons of Prepackaged Meats" includes a frank analysis of these and other facts and figures to show what they mean to you. It should prove helpful to packers who are now supplying meat products packaged for self-service operations; or to those who are planning to do so when the film supply permits. Send for your free copy of "Pros & Cons" today.

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and LOOPS!**

1. FASTIES INCREASE SAUSAGE BULK

By closing cellulose, fibrous or plastic casings nearer to the top—
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FASTIES make possible adding up to one and a half more sausage fill to each casing.

2. FASTIES HELP INCREASE PROFITS

Lower production costs because of faster filling, decreased expenditures for casings, more weight per sausage add up to greater sales—greater profits.

3. FASTIES MAKE NEATER SAUSAGES

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DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings	47½¢	49
Pork sausage, sheep cas.	52	55
Pork sausage, bulk	41½¢	42
Frankfurters, sheep cas.	55	59
Frankfurters, skinless	52	53
Bologna	48	50
Bologna, artificial cas.	46½	52
Smoked liver, hog bungs	48½	49
New Eng. lunch, spec. ch.	66	71
Minced lunch, spec. ch.	54	58½
Tongue and blood	46	49
Blood sausage	41	49
Souse	36	37
Polish sausage, fresh	58	64
Polish sausage, smoked	58	64

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	41	46
Resifted	40	44
Chili Powder	40	40
Chili Pepper	39	39
Cloves, Zanzibar	65	71
Ginger, Jam., unbl.	65¢	72
Ginger, African	45	55
Cochia
Mace, fcy Banda
East Indies	1.50	..
West Indies	1.52	..
Mustard, flour, fcy.	32	..
No. 1	28	..
West India Nutmeg	64	..
Paprika, Spanish	48	64
Pepper Cayenne	46	62
Red, No. 1	44	..
Pepper, Packers	1.94	3.20
Pepper, white	3.15	3.20
Malabar	1.94	2.62
Black Lampung	1.94	2.62

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed	21	25
Cominos seed	32	36
Mustard seed, fancy	20	28
Yellow American	30	..
Marjoram, Chilean
Oregano	20	24
Coriander, Morocco
Natural No. 1	26	27
Marjoram, French	49	56
Sage, Dalmatian
No. 1	89	99

CURING MATERIALS

	Cwt.
Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.39
Salt peter, n. ton, f.o.b. N.Y.	..
Dbl. refined gran.	11.00
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	..
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	Per ton
Granulated	\$21.60
Medium	28.00
Rock, bulk, 40 ton car. delivered Chicago	11.80
Sugar—	..
Raw, 96 basis, f.o.b. New York	5.90
Refined standard cane gran., basis	8.50
Refined standard beet gran., basis	8.30
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.90
Dextrose, per cwt. in paper bags, Chicago	7.81

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Aug. 2	San Francisco Aug. 7	No. Portland Aug. 3
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$55.50@56.90		\$56.60@57.00
600-700 lbs.	55.00@56.90	\$56.50@57.00	56.60@57.00
Good:			
500-600 lbs.	54.00@54.90	54.50@55.00	54.60@55.00
600-700 lbs.	54.00@54.90	54.50@55.00	54.60@55.00
Commercial:			
350-600 lbs.	49.50@49.90	49.50@50.00	49.60@50.00
COW:			
Commercial, all wts.	46.00@49.90	47.00@50.00	48.00@50.00
Utility, all wts.	44.00@44.90	44.50@45.00	43.50@45.00
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down	58.00@59.00		57.00@59.00
Good:			
200 lbs. down	56.00@58.00		56.00@58.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	57.00@58.50	57.00@58.00	54.00@56.50
50-60 lbs.	56.00@58.00	55.00@57.00	..
Choice:			
40-50 lbs.	57.00@58.50	57.00@58.00	54.00@56.50
50-60 lbs.	56.00@58.00	55.00@57.00	53.00@55.00
Good, all wts.	55.00@57.00	54.00@56.00	53.00@55.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	36.00@38.00	32.00@34.00	..
Good, 70 lbs. dn.	36.00@38.00	28.00@32.00	..
FRESH PORK CARCASSES: (Packer Style)	(Shipper Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	33.50@35.00	35.00@36.00	33.00@34.00
120-160 lbs.	33.50@35.00	35.00@36.00	33.00@34.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	55.00@56.08	54.70@56.20	54.65@56.20
10-12 lbs.	55.00@56.08	54.70@56.20	54.65@56.20
12-16 lbs.	46.50@48.00	54.70@56.20	54.65@56.20
PICNICS:		38.00@40.00	..
4-8 lbs.
PORK CUTS No. 1: (Smoked)	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
12-16 lbs.	55.00@59.50	57.00@60.00	58.00@60.00
16-20 lbs.	55.00@59.50	55.00@57.00	57.00@59.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	46.00@53.50	52.00@54.00	49.00@51.00
8-10 lbs.	43.00@52.50	48.00@52.00	45.00@49.00
10-12 lbs.	43.00@52.50
LARD, Refined:			
Tierces	19.00@21.00	..	20.00@21.00
50 lb. cartons and cans	19.50@21.50	20.00@21.00	..
1 lb. cartons	20.90@22.00	21.00@22.00	20.50@22.00

THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of
QUALITY AMERICAN HOG CASINGS

In Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND
(Cables: Effseaco, London)

Ground
for Saus.
25
36
24 @ 29 1/2
29 @ 30
53 @ 62
99
LS
Cwt.
... \$ 9.39
... 11.00
... 14.00
... 15.40
... 5.25
of
unquoted
lbs.
ago.
Per ton
... \$21.60
... 28.00
... 11.80
... 90 @ 6.05
... 8.50
... 8.30
b.
less
... 7.90
... 7.81
CES
Portland
Aug. 3
60 @ 57.00
60 @ 57.00
60 @ 55.00
60 @ 55.00
60 @ 50.00
60 @ 50.00
50 @ 45.00
(Skin-Off)
60 @ 59.00
60 @ 58.00
60 @ 56.50
60 @ 56.50
60 @ 55.00
per Style
60 @ 54.00
65 @ 56.20
65 @ 56.20
65 @ 56.20
(Smoked)
60 @ 60.00
60 @ 59.00
60 @ 51.00
60 @ 48.00
60 @ 49.00
60 @ 21.00
50 @ 22.00
D.
s of
GS
LAND

"How do you like these
new aluminum trucks?"



"Great, Mr. Phillips,
they're
lots
easier
to push."



Yes sir, employees go for Wear-Ever Aluminum equipment in a big way. Fellows whose muscles do the heavy work in your plant find that light-to-handle aluminum makes their daily work easier. They're enthusiastic about it.

You'll be enthusiastic, too, at the way Wear-Ever Aluminum equipment cuts replacement costs. It's made of an extra-hard aluminum alloy that has almost twice the tensile strength of the type commonly used. That means it withstands denting and gouging—and gives EXTRA service. Remember, too, that only Wear-Ever uses this super-tough aluminum alloy in the manufacture of food plant equipment.

For full details about Wear-Ever hard-alloy aluminum equipment for your plant, mail the coupon today.

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Please send me full details about your line of sanitary, hard-alloy aluminum trucks and other food plant equipment.

NAME

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Fill in, clip to your letterhead, and mail

Only **JAMISON**
Gives You These Features
in a Series "50"

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"ADJUSTOFLEX"
track port operator

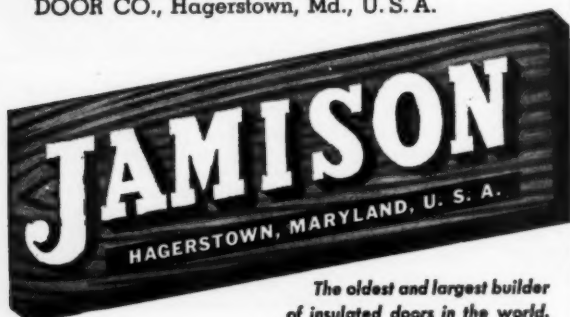


In addition to the exclusive "Adjustoflex" Track Port Operator, these extra features add up to star performance:

- ★ "Monopanel" Construction
- ★ E-Z Open Two-Point Fasteners
- ★ Adjustoflex Hinges
- ★ Lo-Temp Gasket
- ★ Unbroken Insulation
- ★ "Vaporseal" Vapor Barrier
- ★ "Sillseal" Gasket

GET MORE DOOR for your money...

look over your "best buys" in our Catalog 199. Write for it today! JAMISON COLD STORAGE DOOR CO., Hagerstown, Md., U. S. A.



The oldest and largest builder
of insulated doors in the world.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	Aug. 8, 1951	
	Per lb.	
	City	
Prime, 800 lbs./down	58.7	
Choice, 800 lbs./down	56.7	
Good	54.7	
Cow, commercial	49.7	
Cow, utility	44.7	

BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter	64.1
Forequarter	58.6
Round	57.7
Trimmed full loin	56.7
Flank	31.7
Short loin	120.4
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	81.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

Choice:

Hindquarters	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	85.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	70.7
Short plate	33.7
Back	50.7
Triangle	48.2
Arm chuck	52.7

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	16 1/2*
Beef livers, selected	62 1/2*
Beef livers, selected, kosher	82 1/2*
Oxtails, over 1/2 lb.	27 1/2*

*Ceiling base prices.

LAMBS

(L.c.l. prices)

	City
Prime lambs	59 @ 63
Choice lambs	59 @ 63
Hindsaddles, prime & ch.	68 @ 75
	Western
Prime, all wts.	56 @ 63
Choice, all wts.	56 @ 63
Good, all wts.	56 @ 63

For permissible additions to ceiling base prices, see CFR 24.

FRESH PORK CUTS

(L.c.l. prices)

	Western
Hams, skinned, 14/down	55 @ 62
Picnics, 4/8 lbs.	39 @ 40
Bellies, sq. cut, seedless	35 @ 36
Pork loins, 12/down	53.42*
Boston butts, 4/8 lbs.	47 1/2 @ 55
Spareribs, 3/down	42 @ 45
Pork trim., regular	24 @ 25
Pork trim., spec. 85%	45 @ 50
	City
Hams, skinned, 14/down	52 @ 57
Pork loins, 12/down	53.42*
Boston butts, 4/8 lbs.	46 @ 48
Spareribs, 3/down	43 @ 45

*Zone ceiling.

VEAL—SKIN OFF

(L.c.l. prices)

	Western
Prime carcass	57 @ 61
Choice carcass	55 @ 58
Good carcass	54 @ 57
Commercial carcass	50 @ 54

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 135 lbs.	34 @ 35 1/2
137 to 153 lbs.	34 @ 35 1/2
154 to 171 lbs.	34 @ 35 1/2
172 to 188 lbs.	34 @ 35 1/2

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	2 1/2
Breast fat	3 1/2
Edible suet	3 1/2
Inedible suet	3 1/2

SOUTHERN KILL

June 1951 slaughter in Alabama, Florida and Georgia under federal, state and municipal inspection was reported as follows:

	June 1951	June 1950
Cattle	35,700	55,300
Calves	22,300	25,000
Hogs	131,000	123,000
Sheep	300	500

CANADIAN STOCKS

Canadian storage stocks on July 1 are shown in the following table:

	July 1* 1951	June 1† 1951	July 1 1950
Beef	6,189,000	8,583,000	5,447,000
Veal	3,165,000	2,839,000	3,038,000
Pork	22,063,000	28,391,000	32,221,000
Mutton & Lamb	800,000	854,000	513,000

*Preliminary. †Revised.

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

soak it... →



boil it... →



freeze it... →



grease it... →



Patapar can take it!

Wonderful for:

- Ham wrappers
- Sliced bacon wrappers
- Butter wrappers
- Lard wrappers
- Can liners
- Ham boiler liners
- Tamale wrappers
- Sausage wrappers
- Margarine wrappers
- and many other uses

Patapar is furnished plain or beautifully printed in one or more colors.

Patapar
HI-WET-STRENGTH
GREASE-RESISTING PARCHMENT

There's no paper quite like Patapar Vegetable Parchment. Soak it in water—boil it. Patapar stays strong and beautiful. Freeze it—thaw it out. No loss of strength. Wrap greasy things in it. The grease doesn't come through.

Standard weights and types of Patapar take care of most needs. For special problems there are special types of Patapar—179 different types in all. If you have a special problem, why not tell us about it?



This Keymark, nationally advertised symbol of wrapper protection, can be included on printed Patapar wrappers.

Paterson Parchment Paper Company
Bristol, Pennsylvania

Headquarters for Vegetable Parchment since 1885

West Coast Plant: 340 Bryant Street, San Francisco 7, California

Sales Offices: 122 E. 42nd Street, New York 17, N. Y. • 111 W. Washington St., Chicago 2, Ill.



**To Assure Your
Meat and Meat Products
the
Finest Packaging Protection**
Specify

"ARKSAFE" Meat Covers
"ARKSAFE" Elastic Multiwall Bags
"ARKELENE" and "ARKELENE-K" Liver Bags
"ARKSAFE" Elastic All-Way Stretch Meat Covers
"ARKSAFE" Elastic Barrel Linings
**"ARKELENE" and "ARKELENE-K"
Container Linings**

For over 40 years, the Arkell Safety Bag Company has been serving the Meat Industry by manufacturing and selling the finest and most dependable packaging products available.

Each product sold is the direct result of continuous research and development to produce the best. Without obligation, our Service Dept. will be happy to collaborate with you on your specific requirements.

ARKELL SAFETY BAG COMPANY

10 EAST 40th STREET 6345 WEST 65th STREET
NEW YORK 16, N. Y. CHICAGO 38, ILLINOIS

Factories: Newport News, Va., and Chicago, Ill.
Representatives in principal cities

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO OR CHICAGO BASIS				REGULAR HAMS			
THURSDAY, AUGUST 9, 1951				Fresh or F.F.A.			
PICNICS				REGULAR HAMS			
Fresh or F.F.A.				Fresh or F.F.A.			
S. P.				S. P.			
4-630	@ 39 1/4	30 1/4 n	8-1040 1/4 n	49 1/4 n	49 1/4 n
4/8 range37			10-1240 1/4 n	49 1/4 n	49 1/4 n
6-836 1/4		36 1/4 n	12-1440 1/4 n	49 1/4 n	49 1/4 n
8-1033 1/2 @ 33 1/2		33 1/2 n	14-1640 1/4 n	49 1/4 n	49 1/4 n
10-1230 1/2 @ 31		30 1/2 n				
12-1430 1/2 @ 31		30 1/2 n	REGULAR HAMS			
8/up, No. 2's30 1/2 @ 31			Fresh or F.F.A.			
inc.30 1/2 @ 31			S. P.			
BELLIES				16-1840 n	49 n	49 n
Fresh or Frozen				18-2044 1/4 n	44 1/4 n	44 1/4 n
Cured				20-2240 1/4 n	40 1/4 n	40 1/4 n
6-835 1/2		37 n	SKINNED HAMS			
8-1035		36 1/4 n	Fresh or F.F.A.			
10-1234 @ 34 1/4		35 1/2 n	S. P.			
12-1433 1/2 @ 34		35 1/4 n	10-1251 1/2 @ 52	51 1/2 @ 52 n	51 1/2 @ 52 n
14-1628 1/2 @ 29		30 1/4 n	12-1451 1/2 @ 52	51 1/2 @ 52 n	51 1/2 @ 52 n
16-1827 @ 27 1/2	28 1/2 @ 29 n		14-1651 1/2 @ 52	51 1/2 @ 52 n	51 1/2 @ 52 n
18-2025 1/2	27 n		16-1847 @ 47 1/2	47 @ 47 1/2 n	47 @ 47 1/2 n
GR. AMN. BELLIES				20-2243 @ 43 1/2	43 @ 43 1/2 n	43 @ 43 1/2 n
D.S. BELLIES				22-2441 @ 41 1/2	41 @ 41 1/2 n	41 @ 41 1/2 n
Clear				24-2641 1/2 @ 41 1/2	41 1/2 @ 41 1/2 n	41 1/2 @ 41 1/2 n
18-2024 1/2 n	25 1/2 n		26-3040 1/2 @ 40 1/2	40 @ 40 1/2 n	40 @ 40 1/2 n
20-2524	25 1/2		25/up, No. 2's38 1/2 @ 39		
25-3023	24 1/2		inc.			
30-3522	22 1/2		FAT BACKS			
35-4020 1/2	21 1/2 @ 21 1/2		Green or Frozen			
40-5018	19 1/4 @ 19 1/4		Cured			
OTHER D.S. MEATS				6-813	13	
Fresh or Frozen				8-1013	13 1/4	
Cured				10-1213 1/4	13 1/4	
Reg. plates17 n	17 n		12-1414 1/4 n	14 1/4	
Clear plates14 n	14 n		14-1615 n	15	
Square Jowls16 1/2	16 1/2 n		16-1815 1/2	15 1/2	
Jowl Butts15 1/2 @ 15 1/2	15 1/2 @ 15 1/2		18-2015 1/2	15 1/2	
S.P. Jowls15 1/2	15 1/2		20-2515 1/2	15 1/2	

LARD FUTURES PRICES

MONDAY, AUGUST 6, 1951				
Open	High	Low	Close	
Sept. 16.45	16.45	16.40	16.42 1/2 b	
Oct. 15.65	15.77 1/2	15.60	15.72 1/2	
Nov. 14.42 1/2	14.42 1/2	14.37 1/2	14.40 b	
Dec. 14.62 1/2	14.62 1/2	14.55	14.57 1/2 b	
Jan. 14.45	14.45	
Mar.	15.55 b	
Sales: 1,080,000 lbs.				
Open interest at the close Friday, Aug. 3: Sept. 364, Oct. 320, Nov. 393, Dec. 351, Jan. 18 and Mar. 22 lots.				
TUESDAY, AUGUST 7, 1951				
Sept. 16.35	16.50	16.35	16.50	
Oct. 15.70	15.80	15.67 1/2	15.80	
Nov.	14.42 1/2 b	
Dec. 14.45	14.60 b	14.42 1/2	14.60 b	
Jan.	14.45 b	
Mar. 14.40	14.55	14.40	14.55 b	
Sales: 1,440,000 lbs.				
Open interest at the close Monday, Aug. 6: Sept. 366, Oct. 318, Nov. 394, Dec. 550, Jan. 18 and Mar. 22 lots.				
WEDNESDAY, AUGUST 8, 1951				
Sept. 16.45	16.45 b	
Oct. 15.70	15.70 b	
Nov. 14.40	14.40	14.35	14.35 b	
Dec. 14.57 1/2	14.57 1/2	14.50	14.55 a	
Jan.	14.55 a	
Mar.	14.50 a	
Sales: 440,000 lbs.				
Open interest at the close Tuesday, Aug. 7: Sept. 371, Oct. 314, Nov. 394, Dec. 550, Jan. 18 and Mar. 24 lots.				
THURSDAY, AUGUST 9, 1951				
Sept. 16.52 1/2	17.10 b	16.50	17.05 a	
Oct. 15.82 1/2	16.12 1/2	15.82 1/2	16.07 1/2	
Nov. 14.50	14.70 b	14.50	14.65	
Dec. 14.70	14.90	14.70	14.82 1/2 b	
Jan. 14.60	14.80 b	14.60	14.80 a	
Mar. 14.75	14.90	14.75	14.85 a	
Sales: 4,500,000 lbs.				
Open interest at close Wed., Aug. 8th: Sept. 370, Oct. 316, Nov. 394, Dec. 550, Jan. 18 and Mar. 24 lots.				
FRIDAY, AUGUST 10, 1951				
Sept. 17.15	17.37 1/2	16.95	17.37 1/2	
Oct. 16.10	16.32 1/2	15.95	16.32 1/2	
Nov. 14.62 1/2	14.80	14.50	14.72 1/2	
Dec. 14.70	14.90	14.70	14.87 1/2	
Jan.	14.82 1/2	
Mar. 14.95	14.95	14.70	14.85	
Sales: About 5,000,000 lbs.				
Open interest at close Thurs., Aug. 9th: Sept. 362, Oct. 318, Nov. 382, Dec. 550, Jan. 18 and Mar. 26 lots.				

n—asked. b—bid.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended August 4, was reported by the U. S. Department of Agriculture at 13.2. This ratio was not as good as the 15.2 ratio in the same week a year earlier, but improved the 12.7 ratio recorded a week before. The ratios were based on No. 3 yellow corn selling for \$1.745 per bu. in the week ended August 4, \$1.763 per bu. a week before and \$1.552 a year ago, while barrows and gilts sold for \$23.06, \$22.44 and \$23.61 per hundredweight in the three weeks, respectively.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago\$19.75
Refined lard, 50-lb. cartons, f.o.b. Chicago 19.75
Kettle rend., tierces, f.o.b. Chicago 20.75
Leaf, kettle rend., tierces, f.o.b. Chicago 20.75
Lard flakes 25.25
Neutral tierces, f.o.b. Chicago 23.25
Standard Shortening *N. & S. 24.00
Hydrogenated Shortening N. & S. 25.75

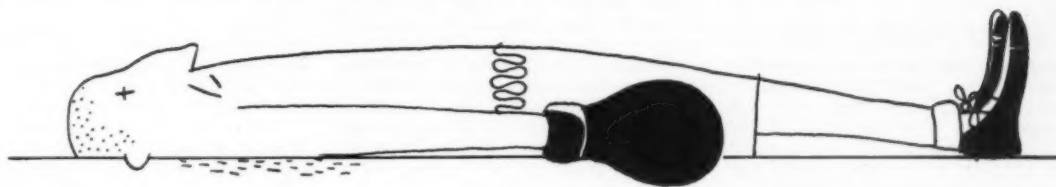
*Delivered.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw Leaf
Tierces	Loose	
Aug. 6	16.75 n	16.25 n
Aug. 7	16.75 n	16.25 n
Aug. 8	16.75 n	16.25 n
Aug. 9	17.25 n	17.00 n
Aug. 10	17.00 n	17.00 n

a—asked. b—bid. n—nominal.

it beats us—



why everybody isn't using TENOX in his lard, that is.

Look—it prolongs the storage life of lard up to 15 TIMES. Why, we've had statements from meat packers who say that neither they nor their customers have any loss of lard due to rancidity any more since they have been using Tenox.

And, Tenox in lard keeps products made with lard free from rancidity for much longer periods—up to 5 TIMES. There are bakers who used to use lard only in the cooler months, but who now use Tenox stabilized lard all the year around.

Tenox is low in cost, too—only a few cents per hundred pounds of lard. That shouldn't stop anybody.

There must be some reason, though, and we'd like to know what it is. Care to tell us? Write to Tennessee Eastman Company, Division of Eastman Kodak Company, Kingsport, Tennessee, or tell one of our sales representatives*. We'd like to hear from you.

Insure with TENOX, it's a good policy

Tenox Eastman
Antioxidants
for Lard

* SALES REPRESENTATIVES: New York—10 E. 40 St.; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave.; Houston—412 Main St. **West Coast: Wilson Meyer Co.,** San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S. W. Sixth Ave.; Seattle—821 Second Ave. **Distributed in Canada By: P. N. Soden & Company, Ltd.,** 2143 St. Patrick St., Montreal, Quebec

ice

8. P.
40 1/2 n
49 1/2 n
49 1/2 n
49 1/2 n

8. P.
49n
44 1/2 n
40 1/2 n

8. P.
@ 52n
@ 52n
@ 52n
51 1/2 n
@ 47 1/2 n
@ 43 1/2 n
@ 41 1/2 n
@ 41 1/2 n
@ 40 1/2 n

Clared
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13 1/4
13 1/4
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SALE

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... 19.75
... 20.75
... 20.75
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go. 23.25
8.. 24.00
... 25.75

CES

Raw
Leaf
16.25n
16.25n
16.25n
16.50n
17.00n

1951

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Thursday, August 9, 1951

A few reported bids for export on fancy tallow at 9½¢ and choice white grease at 8½¢, f.a.s. Eastern ports, along with a scattered interest in choice white grease from domestic directions was about the total of the inquiry on Monday.

On Tuesday, a few tanks special tallow worked into domestic channels at 7¢ delivered. Choice white grease moved to consumers in a light trade at 8¢ and a couple of tanks of yellow grease sold in late action at 6¢ delivered.

The domestic market was dull with reported bids of 8½¢ delivered for fancy tallow from dealers and small consumers on Wednesday. Late in the day 9½¢, f.a.s. East, was bid for exportable fancy for prompt shipment. Offerings were difficult to uncover and no movement was recorded.

A few tanks of strictly fancy tallow worked to the East Thursday at 9½¢, f.a.s. ports. Sales of choice white grease at 9¢ and yellow at 6½¢, f.a.s. Eastern ports, also were reported, all for prompt delivery to meet early September sailing schedules.

The domestic market continued quiet with all principal soapers on the sidelines and only a scattered and small domestic interest in other directions. Fancy tallow was not offered, and 8½¢ was indicated as bid from small consumers. Choice white grease was reported as saleable at 8@8½¢ in a few spots and yellow grease at 6¢.

TALLOWES: Quotations (carlots de-

livered usual consuming points) Thursday were: edible tallow, 10@10½¢; fancy, 8½@9½¢; choice, 8@8½¢; prime, 8¼@8½¢; special, 7¢; No. 1, 6½@6¾¢; No. 3, 6¢, and No. 2, 4½@4¾¢.

GREASES: Thursday's quotations were: choice white grease, 8@8½¢; A-white, 7@7½¢; B-white, 6½@6¾¢; yellow, 6¢; house, 5¼@5½¢; brown, 3¼@4¢, and brown (25 acid), 4¼@4½¢.

BY-PRODUCTS MARKETS

(Chicago, Thursday, August 9, 1951)

Blood

	Unit
Unground, per unit of ammonia.....	\$7.00@7.25n

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	\$8.00n
High test	7.50@7.75n
Liquid stick tank cars	2.75

Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged...	\$100.00
50% meat and bone scraps, bulk.....	100.00@103.50
55% meat scraps, bulk	110.00
60% digester tankage, bulk	100.00@103.50
60% digester tankage, bagged	105.00
80% blood meal, bagged	160.00
60% standard steamed bone meal, bagged	85.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25
Hoof meal, per unit ammonia.....	7.50

Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.75@1.85
Expeller	1.75@1.85

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$2.50
Hide trimmings (green, salted).....	1.75@2.00
Cattle jaws, skulls and knuckles, per ton	50.00@55.00
Pig skin scraps and trimmings, per lb.	7½

Animal Hair

Winter coil dried, per ton.....	\$115.00@120.00
Summer coil dried, per ton.....	*90.00@95.00
Cattle switches, per piece.....	6@6½
Winter processed, gray, lb.....	13½@14½
Summer processed, gray, lb.....	9@10

n—nominal.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, August 8, 1951

Trading was on a small scale in the vegetable oil markets this week but the trend was mainly steady to firm with the exception of soybean oil which eased a little toward midweek.

Volume on Monday was very light. Nearby shipment soybean oil sold at 15¢ and there was one report of spot selling at 15½¢. The latter price was bid by exporters for immediate shipment without indications that business passed. The trade said that straight August could be bought at 15¢ and September at a nominal 14½¢. There was a little business in corn oil at 15½¢ and peanut oil was quoted at 17½¢ on the basis of weekend trading. Some business was done in Valley cottonseed oil at 15½¢, with Texas nominally ¼¢ lower. Coconut oil, after firming late last week, eased off with a decrease in buying interest.

The price tone was steady on Tuesday with the exception of soybean oil which sold early at 15¢. Later, however, immediate, first-half and straight August were quoted at 14½¢. September traded at 14½¢. Sellers were asking 15½¢ for Valley and Southeast cottonseed oils and a bid on Texas was reported at 15¢. A bid of 17½¢ was reported for peanut oil in the Southeast. Corn oil was quoted at 15½¢.

At midweek soybean slipped a little with nearby, first-half and straight August trading at 14½¢. Forward positions were steady to ¼¢ lower. Texas immediate and August cottonseed oil sold at 15¢ and Southeast shipment at 15½¢. Corn oil was quiet at 15½¢ nominal and peanut oil was 17½¢.

SOYBEAN OIL: The 14½¢ midweek price was the same as quoted a week earlier.

CORN OIL: Although quiet, the 15½¢ nominal quotation showed a ½¢ gain over the preceding week.

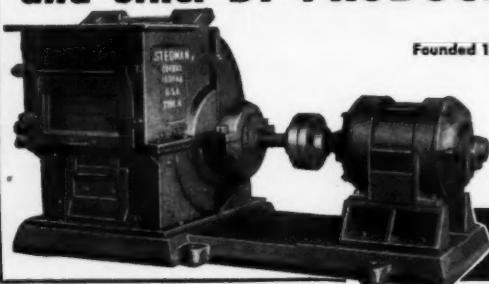
COTTONSEED OIL: The market

EASTERN BY-PRODUCTS MARKET

New York, Aug 9, 1951

Dried blood was quoted Thursday at \$6.50@7 per unit of ammonia. Low test wet rendered tankage moved at \$6.75 per unit of ammonia, and high test tankage sold at \$6.75@7. Dry rendered tankage sold at \$1.70 per protein unit.

**For CRACKLINGS, BONES
DRIED BLOOD, TANKAGE
and other BY-PRODUCTS**



Founded 1834

**STEDMAN
2-STAGE
GRINDERS**

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

STEDMAN FOUNDRY & MACHINE COMPANY, INC.
Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA

seemed to be fairly well established at 15c for Texas and 15½c for Valley and Southeast oil, showing some gain over a week earlier. Cottonseed oil futures market quotations at New York were:

MONDAY, AUGUST 6, 1951

	Open	High	Low	Close	Pr. Close
Sept.	17.40	17.25	17.25	17.33	17.41
Oct.	17.13	17.18	16.98	17.03	17.08
Nov.	17.00	17.00	16.90	16.92	16.98
Dec.	16.85	16.85	16.75	16.90	17.03
Jan.	17.03	17.05	16.88	16.92	16.99
Mar.	16.98	16.98	16.80	16.84	16.93
May	16.85	16.85	16.75	16.78	16.86
July	16.85	16.85	16.75	16.78	16.86
Sept. ('52) ..	15.80	15.80	15.60	15.60	15.80
Oct. ('52) ..	15.60	15.60	15.40	15.40	15.60

Sales: 201 lots.

TUESDAY, AUGUST 7, 1951

Sept.	17.15	17.27	17.16	17.18	17.33
Oct.	16.85	16.95	16.87	16.88	17.03
Nov.	16.80	16.85	16.75	16.76	16.92
Dec.	16.85	16.88	16.83	16.85	16.90
Jan.	16.78	16.83	16.76	16.76	16.92
Mar.	16.76	16.78	16.72	16.75	16.84
May	16.68	16.68	16.55	16.55	16.78
July	16.50	16.50	16.40	16.40	16.50
Sept. ('52) ..	15.50	15.50	15.40	15.40	15.60

Sales: 230 lots.

WEDNESDAY, AUGUST 8, 1951

Sept.	17.18	17.35	17.07	17.10	17.18
Oct.	16.85	17.07	16.81	16.88	16.88
Nov.	16.85	16.95	16.71	16.79	16.79
Dec.	16.97	16.97	16.88	16.88	16.85
Jan.	16.85	16.97	16.70	16.77	16.76
Mar.	16.80	16.85	16.63	16.71	16.55
May	16.75	16.70	16.70	16.70	16.55
July	16.75	16.70	16.70	16.70	16.55
Sept. ('52) ..	15.40	15.40	15.25	15.25	15.40
Oct. ('52) ..	15.40	15.40	15.25	15.25	15.40

Sales: 302 lots.

THURSDAY, AUGUST 9, 1951

Sept.	17.05	17.65	17.15	17.63	17.10
Oct.	16.90	17.41	16.90	17.40	16.86
Nov.	16.82	17.53	16.80	17.32	16.79
Dec.	16.93	17.45	16.93	17.45	16.88
Jan.	16.75	17.32	16.82	17.30	16.77
Mar.	16.70	17.25	16.77	17.25	16.71
May	16.68	16.68	16.55	16.55	16.70
July	16.50	16.50	16.40	16.40	16.50
Sept. ('52) ..	15.40	15.40	15.25	15.25	15.40
Oct. ('52) ..	15.25	15.25	15.10	15.10	15.25

Sales: 518 lots.

*Bid.
PEANUT OIL: Although sellers

were still asking 17½c at midweek, the market appeared nearer 17¼@17½c.
COCONUT OIL: Wednesday's quotation of 13½c nominal, Pacific Coast, was slightly over last week's level.

VEGETABLE OILS PRODUCTION

June, 1951, factory production of vegetable oils, in pounds (with corresponding May figures in parentheses): Cottonseed, crude, 34,127,000 (38,305,000); refined, 35,473,000 (54,149,000); peanut, crude, 17,336,000 (18,151,000); refined, 8,521,000 (14,571,000); corn, crude, 20,140,000 (19,782,000); refined, 18,671,000 (17,543,000); soybean, crude, 176,839,000 (209,264,000); refined, 139,124,000 (163,260,000); coconut, crude, 35,112,000 (49,264,000); refined, 23,224,000 (26,499,000).

Factory consumption of vegetable oils during the month was: Cottonseed, crude, 39,221,000 (58,752,000); refined, 64,121,000 (63,388,000); peanut, crude, 8,930,000 (15,232,000); refined, 8,709,000 (10,339,000); corn, crude, 20,389,000 (18,941,000); refined, 18,013,000 (18,593,000); soybean, crude, 149,883,000 (174,958,000); refined, 134,597,000 (157,851,000); coconut, crude, 39,206,000 (45,747,000); refined, 24,108,000 (25,060,000).

June 30, 1951, factory and warehouse stocks, compared with May 31, were as follows: Cottonseed, crude, 22,329,000 (30,018,000); refined, 194,120,000 (226,997,000); peanut, crude, 19,521,000 (24,019,000); refined, 27,471,000

(30,302,000); corn, crude, 15,759,000 (16,626,000); refined, 5,599,000 (6,237,000); soybean, crude, 107,383,000 (124,800,000); refined, 113,715,000 (119,641,000); coconut, crude, 94,075,000 (106,153,000); refined, 8,469,000 (10,336,000).

JUNE MARGARINE TAX

Taxes paid during June, 1951, were reported by the Bureau of Internal Revenue as follows:

	1951	1950
Excise tax (including special taxes)	\$773.57	\$1,478,253.54

The quantities of product taxed were as follows:

Colored, lbs.	14,321,838
Uncolored, lbs.	10,282,800

VEGETABLE OILS

Wednesday, August 8, 1951

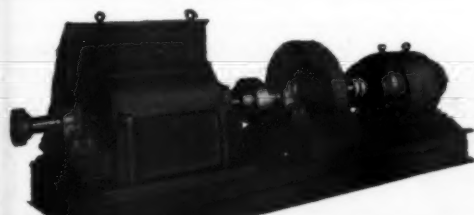
Crude cottonseed oil, carloads, f.o.b. mills	15¼n
Valley	15¼n
Southeast	15
Texas	15
Corn oil in tanks, f.o.b. mills	15¼n
Peanut oil, f.o.b. Southern Mills	17¼n
Soybean oil, Decatur	14½
Coconut oil, f.o.b. Pacific Coast	13¼n
Cottonseed foots	
Midwest and West Coast	14½@2
East	14½@2

n—nominal.

OLEOMARGARINE

Wednesday, August 8, 1951

White domestic vegetable	29
White animal fat	29
Milk churned pastry	26
Water churned pastry	27



M&M meat grinders

Make a hard job easy with an M&M Meat Grinder—quickly and efficiently reduces condemned stock, shop fats, bones, and slaughter house offal. Three types and many sizes available. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for descriptive literature.

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IMPROVES PRODUCTION • LOWERS COSTS

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WRITE FOR BULLETIN 370

THE POWERS REGULATOR COMPANY
2725 Greenview Ave. Chicago 14, Ill.
Offices in 96 Cities—39 years of Temperature Control

HIDES AND SKINS

Outside markets active with trading at levels 15 to 20 per cent below the ceiling prices as established by Table 1—Packers' resistance to below ceiling trading results in inactive market—Kipskins decline another 3c.

CHICAGO

PACKER HIDES: Tanners covered their immediate need in packer hides last week and then turned to the outside markets, presumably with the idea of again returning to the large packer market, after they acquire what they desire from the smaller packers. They also probably figured that greater price reductions were possible there and that these could be used in later trading with the packers. At any rate, trading in the packer market this week narrowed down to a few odd cars after a fairly active trade last week.

It is the packer contention that trading last week was of sufficient proportion to put them in a relatively well sold position and, that if no further trading develops, their holdings will not be excessive. They also contend that they will be able to maintain ceiling levels in future trading. This appears questionable, however, be-

cause of the trading that has taken place this week.

Take, for example, the sale of overweight kips at 37c by packers. It appears questionable as to whether packers would be able to follow a sale of this type with a sale of light cows at the full ceiling. Then, there are the sales that have been made on the outside markets at prices 5@7c below the levels established in Table 2. These declines exceed the normal differential between the packer and small packer market, and undoubtedly will have a strong influence on the packer market. Packers have surprised before by their ability to obtain the full ceilings, and consequently the question as to what will develop next week, the last week of this allocation period, is the subject of considerable conjecture.

OUTSIDE SMALL PACKER AND WEST COAST: After being inactive for the first several days of the allocation period, light trading developed late last week at prices that figured approximately 10 per cent under the ceilings established by Table 1. This week the market became more active, but at prices 15@20 per cent below the ceilings. At these discounts a rather heavy trade developed. By the close of

the week the clearance was fairly good, and with another week of trading remaining chances are that most offerings will be moved by the end of the allocation period.

On a percentage basis the declines vary, but in the 50-lb. average for example, the price reduction, if 15 per cent, would amount to just a fraction over 5c, while if the decline were 20 per cent it would approximate 6½c. In locker and butcher hides the market was even lower. To summarize, it was a very sharp break, but even at that it left the hide markets at prices substantially above pre-Korean levels. To tanners it will put them in a position where they can reduce their leather prices and possibly stimulate their business which has been so bad in recent weeks.

SHEEPSKINS: The undertone in this market, as first reported last week, continues to show improvement after a long period of weakness. Prices tend toward the top of quoted ranges and demand is good. Trading is limited by scarcity of offerings, but with the seasonal improvement in supplies anticipated, the outlook for the near future is one of firmness with trading activity. This action will be supplemented by the renewal of "interior" trading. In fact, there has already been a small amount of trade in these, but the details have not been revealed.

Clips remain on the very scarce side and there were no reports of carload trading. Number 1 shearings sold in straight cars and in mixed cars at \$3.50. No. 2 and 3 shearings sold in mixed

MORE AND MORE

LITTLE PIGS GO TO MARKET...



FORM-BEST Full-Length Stockinettes are stronger and more elastic.



FORM-BEST form hams better . . . plumper.
FORM-BEST are less absorbent . . . less shrinkage.

Cincinnati Cotton Products
COMPANY
Cincinnati 14, Ohio

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Aug. 9, 1951	Previous Week	Cor. week 1950
Nat. strs.	33 @ 36½	33 @ 36½	31 @ 32
Hvy. Texas str.	30*	30*	20½
Hvy. butt. brand'd strs.	30*	29½*	20½
Hvy. Col. strs.	29½*		26
Ex. light. Tex. str.	37*	37*	
Brand'd cows.	33*	33*	27 @ 27½
Hy. nat. cows.	34*	34*	31½ @ 32
Lt. nat. cows.	36 @ 37*	36 @ 37*	30½ @ 31½
Nat. bulls.	24*	24*	20½ @ 21
Brand'd bulls.	23*	23*	19½ @ 20
Calfskins, Nor. 15/under	60n 35 @ 65	70 @ 75	
Kips, Nor. nat. 15/25	42	45	60
Kips, Nor. branded	39½	42½n	57½

SMALL PACKER HIDES

STEERS AND COWS:		
70 lbs. and over.	28¼*	28¼*
35-70 lbs.	37¼*	37¼*
Bulls 58/over	23*	23*

*Market is 4@7c below the ceiling prices. (Ceiling prices are shown.)

Subtract ¼c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, Sat for No. 1's and No. 2's.

SMALL PACKER SKINS

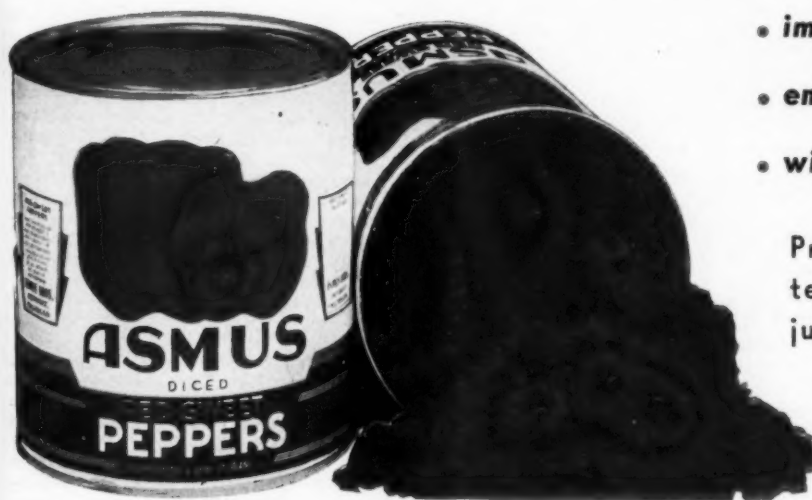
Calfskins under 15 lbs.	40@ 50	40@ 50	
Kips, 15/30	30@ 35	35@ 40	
Slunks, regular.	2.00@2.50n	2.00@2.50n	
Slunks, hairless.	90*	90*	

SHEEPSKINS, ETC.

Pkr. shearings, No. 1	3.50	3.25@3.50	3.30
Dry Felts	50n	30	37@38
Horsehides, untrnd.	15.00n	15.00@16.00	12.00@12.75

n—nominal. *Ceiling price under Regulation 2, Revision 1.

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**For Immediate Shipment
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- Heavily Built — All Welded Construction
- 29 Gallon Capacity
- 1 1/2" Sanitary Bathtub Edge
- Meets All Sanitation Requirements
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Complete with
Four 3" Rubber Tired
Swivel Casters
OUTSIDE DIM.
31" L x 21 3/8" W x 19 3/8" H



INSIDE DIM.
28" L x 18 3/4" W
x 14" D

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Complete with
Two Stainless Steel
Wearing Strips
OUTSIDE DIM.
31" L x 21 3/8" W x 14 1/4" H

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sales at \$2.25 and \$1.75, both prices steady. Pickled skins were showing traces of weakness, and in some instances it was not possible to obtain the full individual ceiling, if it were a high one.

CALFSKINS AND KIPSKINS: From all indications tanners are putting off their trading in skins until the last thing and this market has been, for the most part, inactive. There has been some trading in kips, both last week and this. In last week's trading the kips sold 45c and 40c basis (15@25c and 25@30c). This week they were down another 3c, and in two sales involving about 7,500 skins (5,000 and 2,500) the price was 42c and 37c. The 15/25 average sold for 42, while the overweights, 25/30, sold 37c.

One change is in the better balance between light and heavy calfskins, and these are quoted at the same price, nominal basis.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 4, 1951, were 5,523,000 lbs.; previous week, 4,603,000 lbs.; same week 1950, 5,366,000 lbs.; 1951 to date, 160,119,000 lbs.; same period 1950, 179,405,000 lbs.

Shipments for the week ended August 4, totaled 2,688,000 lbs.; previous week, 3,443,000 lbs.; corresponding week 1950, 5,639,000 lbs.; this year to date, 129,106,000 lbs.; corresponding period, 1950, 140,075,000 lbs.

WEEK'S CLOSING MARKETS

HOG WEIGHTS AND COST

Average weights and costs of hogs at seven markets during July, 1951, with comparisons were reported by the U.S. Department of Agriculture in the following table:

	BARROWS AND GILTS		SOWS	
	July 1951	July 1950	July 1951	July 1950
Chicago	\$22.50	\$23.55	\$18.85	\$18.97
Kansas City	21.64	23.60	18.30	18.44
Omaha	21.50	23.42	18.74	19.26
St. Louis Nat'l				
Stock Yards	22.00	23.84	18.09	18.70
St. Joseph	21.67	23.52	18.63	18.97
St. Paul	21.44	22.62	18.94	19.00
Sioux City	21.47	23.43	18.76	19.15

Average Weight in Pounds				
	234	238	380	382
Chicago	226	229	392	390
Kansas City	237	233	370	362
Omaha				
St. Louis Nat'l				
Stock Yards	211	207	384	394
St. Joseph	224	223	373	371
St. Paul	246	244	390	360
Sioux City	241	238	361	362

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail from Chicago with comparisons were quoted as follows:

	Week Aug. 4	Previous Week	Cor. Week 1950
Cured meats, pounds	7,202,000	20,603,000	26,483,000
Fresh meats, pounds	18,352,000	21,775,000	29,480,000
Lard, pounds	5,224,000	5,719,000	10,465,000

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago on Friday, August 10, was \$23.25; the average, \$20.40. Provision prices were quoted as follows: Under 12 pork loins, 51½, ceiling; 10/14 green skinned hams, 51½@52; Boston butts, 45½@46; 16/down pork shoulders, 38½@39; 3/down spareribs, 39@40; 8/12 fat backs, 13@13½; Regular pork trimmings, 24½; 18/20 DS bellies, 25½ nominal; 4/6 green picnics, 39@39½; 8/up green picnics, 31@31½.

P. S. loose lard was quoted at 17.00 bid and P. S. lard in tierces at 17.50 nominal.

Cottonseed Oil

Closing cottonseed oil futures quotations at New York on Friday, August 10 were: Sept. 17.79-80; Oct. 17.55-54; Dec. 17.43; Jan. 17.39 bid, 17.50 asked; Mar. 17.40 bid, 17.42 asked; May 17.30 bid, 17.36 asked; July 17.28 bid; Sept. (1952) 15.80 bid, 16.90 asked; Oct. (1952) 15.70 bid, 16.65 asked; Sales totaled 542 lots.

OLEOMARGARINE PRODUCTION

Production of margarine during June totaled 71,301,000 lbs. compared with 69,334,000 lbs. in June, 1950, according to a report by the National Association of Margarine Manufacturers. Colored margarine output was up to 55,379,000 lbs. in the month compared with 44,650,000 lbs. a year ago. Uncolored margarine production dropped to 15,992,000 lbs. from 24,684,000 lbs. a year before. Stocks of colored margarine held at the producer's plant at the beginning of June totaled 9,094,000 lbs. and at the end of the month increased to 9,586,000 lbs. Uncolored margarine stocks on the first of the month were 3,697,000 lbs. and rose to 3,844,000 lbs. by the end of the month. Total margarine production during the first half of 1951 506,481,000 lbs. compared with the 440,395,000 lbs. turned out in the corresponding six months a year ago.

LIVESTOCK CAR LOADINGS

A total of 6,778 cars were loaded with livestock during the week ended July 28, 1951, according to the Association of American Railroads. This was a decrease of 129 cars from the same week in 1950 and was a decrease of 1,759 cars from the corresponding week in 1949.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in July, 1951 were reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	Sheep
Receipts	29,071	8,068	6,006	34,889
Shipments	16,767	4,352	2,083	28,735
Local slaughter	9,304	3,516	3,923	6,154

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3-DAY HAM CURE

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1/2 @
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Sheep
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1951



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EASILY INSTALLED
APPLIES WITHOUT WASTE**

FOR STRAIGHT PIPES FOR VALVES AND CURVES

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INSULATING FELT**

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LIVESTOCK MARKETS

Weekly Review

1951 Lamb Crop Shows First Yearly Gain in Decade

For the first year since 1941, the United States lamb crop has shown an increase over the previous year. The U.S. Department of Agriculture estimated the current lamb crop at 18,761,000 head—a one per cent rise from the 18,522,000 head recorded a year earlier. Although the lamb crop in 13 western states declined slightly, the native states showed a 5 per cent increase from year-earlier totals.

Basing its lamb crop estimate on reports of sheep producers obtained by rural mail carriers, the USDA estimated the number of lambs saved per hundred ewes one year or older on January 1, 1951 at 89.1 per cent. This total is nearly the same as the 89.2 per cent saved last year and is greater than the 1940-49 average of 86.5 per cent.

Dry weather conditions in Texas, the leading sheep producing state, was an important factor in the 16 per cent drop in lamb numbers from the 1950 lamb population in that area. The number of breeding ewes in Texas on January 1, 1951, was 4 per cent above a year before. However, the number of lambs saved per 100 ewes one year or older on January 1 this year, dropped to 64 per cent; which resulted in a decrease of 540,000 lambs from the preceding year's figures. The Texas crop fell to 15 per cent of the total U.S. crop and 24 per cent of the western crop compared with last year, when the crop in this area accounted for 18 per cent of the U.S. total and 28 per cent of the western numbers.

While the western lamb crop of 12,183,000 head fell short of the year-earlier total by only 66,000 head, it was the smallest western lamb crop on record and was 31 per cent below the ten-year average. Montana, Wyoming and South Dakota show substantial

increases in the number of lambs saved while moderate increases were noted in Colorado, Utah, Nevada, Washington, Oregon and California. The number of early lambs in the western sheep states rose 5 per cent over last year, due largely to an 8 per cent increase in early Texas lambs and a 3 per cent rise in California, the most important early lambing state.

The lamb crop in native sheep states rose to 6,578,000 head, an increase of 305,000 head or 5 per cent from the year before. A 4 per cent increase in the number of breeding ewes on January 1 and a one point rise in the lamb crop percentage were the main factors in the higher total. The lamb crop percentage of 103 was 4 points above the 1947-49 average. Late winter and early spring storms delayed the development of pastures and retarded the growth of lambs in the early lambing native states of Missouri, Tennessee, Kentucky and Virginia. Sharp increases in the lamb crop percentage compared with last year were attained in Indiana, North Dakota and Oklahoma.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during June, 1951, compared with May, 1951, and June, 1950:

	June 1951 Per- cent	May 1951 Per- cent	June 1950 Per- cent
Cattle—			
Steers	61.4	63.9	54.9
Heifers	10.8	8.0	9.3
Cows	23.3	24.1	30.8
Cows and heifers	34.1	32.1	40.1
Bulls and stags	4.5	4.0	5.0
Total	100.0	100.0	100.0
Canners and cutters ¹	10.7	11.5	13.1
Hogs—			
Sows	18.5	8.2	27.3
Barrows and gilts	80.6	91.4	72.1
Stags and boars9	.4	.6
Total	100.0	100.0	100.0
Sheep and Lambs—			
Lambs and yearlings	86.7	88.4	88.4
Sheep	13.3	11.6	11.6
Total	100.0	100.0	100.0

¹Included in cattle classification.

SALABLE LIVESTOCK AT 12 MARKETS IN JULY

The U.S. Department of Agriculture report of July receipts at the seven leading markets, with totals for twelve markets, was as follows:

	July	July
CATTLE		
Chicago	130,087	142,584
Kansas City	24,015	90,192
Omaha	129,996	120,906
E. St. Louis	47,797	58,010
St. Joseph	44,289	44,116
Sioux City	96,291	97,174
So. St. Paul	62,679	78,942
*Total	737,308	804,714
*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.		

	July	July
CALVES		
Chicago	11,372	7,740
Kansas City	3,520	11,377
Omaha	2,667	2,730
E. St. Louis	25,917	26,411
St. Joseph	4,867	4,280
Sioux City	5,984	2,025
So. St. Paul	21,415	23,799
*Total	128,884	116,012
*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.		

	July	July
HOGS		
Chicago	204,577	187,167
Kansas City	21,797	42,942
Omaha	175,757	133,450
E. St. Louis	235,134	188,599
St. Joseph	141,541	80,287
Sioux City	152,280	123,553
So. St. Paul	163,563	151,477
*Total	1,328,755	1,128,448
*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.		

	July	July
SHEEP AND LAMBS		
Chicago	16,091	16,132
Kansas City	13,153	43,929
Omaha	39,337	33,066
St. Joseph	29,636	23,829
Denver	29,338	36,006
Oklahoma City	8,637	6,508
So. St. Paul	12,267	24,934
*Total	286,796	328,754
*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis, E. St. Louis and Sioux City.		

ST. LOUIS HOGS IN JULY

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	July	July
Hogs received	272,537	208,832
Highest price	\$23.75	\$25.60
Lowest price	22.60	22.50
Average price	22.60	20.13
Average weight, lbs.	211	209

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(UP ton 3-4016)

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All orders placed thru National Stock Yards, Ill.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, August 8, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Choice:

120-140 lbs.	... \$18.75-21.00	\$15.00-19.00	\$.....	\$.....	\$.....
140-160 lbs.	... 20.50-22.25	18.00-21.25	20.25-21.50	20.50-21.75
160-180 lbs.	... 21.75-23.25	20.75-22.50	21.00-22.25	21.50-22.75
180-200 lbs.	... 23.00-25.40	22.25-23.25	22.00-22.65	22.75-23.00	22.50-22.75
200-220 lbs.	... 23.00-23.40	22.75-23.25	22.25-22.65	22.75-23.00	22.50-22.75
220-240 lbs.	... 22.75-23.35	22.50-23.25	22.25-22.65	22.75-23.00	22.50-22.75
240-270 lbs.	... 22.25-23.00	22.00-22.75	21.50-22.50	22.00-23.00	21.50-22.50
270-300 lbs.	... 21.25-22.50	21.00-22.00	20.75-21.75	21.00-22.25	20.75-21.40
300-330 lbs.	... 20.50-21.50	20.25-21.00	20.50-21.00	19.75-21.25	20.75-21.00
330-360 lbs.	... 20.00-20.75	19.50-20.25	20.25-20.75	19.75-21.25

Medium:

160-220 lbs.	... 20.25-23.00	19.00-22.00	20.75-22.25	19.25-22.75
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80WS:

Choice:

270-300 lbs.	... 20.25-20.50	20.00-20.75	18.75-19.25	20.25-21.00	18.75-20.50
300-330 lbs.	... 20.25-20.50	19.50-20.25	18.75-19.25	20.25-21.00	18.75-20.50
330-360 lbs.	... 20.00-20.50	19.00-19.75	18.50-19.00	19.50-20.50	18.75-20.50
360-400 lbs.	... 19.25-20.25	18.50-19.25	18.25-18.75	18.75-19.75	18.75-20.50
400-450 lbs.	... 18.75-19.75	18.00-18.50	17.75-18.50	18.25-19.25	18.50-19.00
450-550 lbs.	... 17.75-19.25	17.00-18.00	17.25-18.00	17.00-18.50	16.50-19.00

Medium:

250-500 lbs.	... 16.25-20.00	16.00-19.00	17.00-18.75	16.50-20.50
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SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:

700-900 lbs.	... 35.75-37.00	36.00-37.75	35.50-37.50	35.75-37.25	36.00-37.25
900-1100 lbs.	... 36.00-37.50	36.25-38.75	36.00-38.00	36.25-38.00	36.25-37.50
1100-1300 lbs.	... 36.25-38.00	37.00-39.00	36.25-38.00	36.75-38.00	36.50-38.00
1300-1500 lbs.	... 36.50-38.00	37.25-39.00	36.50-38.00	37.00-38.25	36.75-38.00

Choice:

700-900 lbs.	... 33.00-36.00	33.50-36.25	33.25-36.00	33.50-36.50	34.25-36.25
900-1100 lbs.	... 33.75-36.25	34.25-37.00	33.50-36.50	33.75-36.75	34.00-36.50
1100-1300 lbs.	... 34.25-36.50	34.50-37.25	33.75-36.50	34.00-37.00	34.75-36.75
1300-1500 lbs.	... 34.25-36.50	34.75-37.25	33.75-36.50	34.00-37.00	35.00-36.75

Good:

700-900 lbs.	... 30.50-33.50	31.00-34.25	30.50-33.25	30.50-33.50	31.00-34.50
900-1100 lbs.	... 31.25-33.75	31.25-34.50	31.00-33.50	31.25-34.00	31.25-34.50
1100-1300 lbs.	... 31.50-34.00	31.50-34.75	31.25-33.75	31.50-34.00	31.50-35.00

Commercial,

all wts.	... 27.50-31.50	28.00-31.50	27.50-31.25	28.00-31.50	27.00-31.50
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Utility, all wts.

... 26.00-27.50	26.50-28.00	23.50-27.50	25.50-28.00	24.00-27.00
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HEIFERS:

Prime:

600-800 lbs.	... 35.50-37.00	35.50-37.25	35.00-37.00	35.50-36.75	34.50-36.50
800-1000 lbs.	... 35.75-37.25	36.00-38.25	35.25-37.50	35.50-37.00	34.50-36.50

Choice:

600-800 lbs.	... 33.00-35.50	33.00-36.00	32.50-35.25	32.75-35.50	33.00-34.50
800-1000 lbs.	... 33.50-36.00	33.50-36.00	32.75-35.50	32.75-35.50	33.00-34.50

Good:

500-700 lbs.	... 30.50-33.50	30.50-33.50	30.25-32.75	30.50-32.75	31.00-33.00
700-900 lbs.	... 31.00-33.50	31.00-33.50	30.25-32.75	30.50-32.75	31.00-33.00

Commercial,

all wts.	... 27.00-31.00	27.50-31.50	26.50-30.25	27.00-30.50	26.50-31.00
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Utility, all wts.

... 25.00-27.00	23.50-27.50	23.00-26.50	24.50-27.00	23.00-26.50
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COWS:

Commercial,

all wts.	... 26.00-29.50	27.00-30.50	25.50-28.50	26.75-29.00	27.00-29.00
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Utility, all wts.

... 23.00-26.00	22.25-26.50	22.25-26.50	22.25-26.50	22.00-26.75	22.00-27.00
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Can. & cut.

... 17.00-23.00	19.00-23.50	17.50-22.50	18.00-22.00	16.00-22.00
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BULLS (Yrds. Excl.) All Weights:

Good	... 30.00-31.00	28.75-29.75	29.00-30.00
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Commercial

... 28.00-29.50	29.00-31.00	28.75-29.50	28.00-29.50
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Utility

... 26.00-28.00	26.50-29.00	26.00-28.75	25.00-28.00
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Cutter

... 23.00-26.00	24.00-26.50	23.00-26.00	22.00-25.00
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VEALERS (All Weights):

Choice & prime	... 36.00-39.00	36.00-38.00	31.00-36.00	35.00-39.00
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Com'l & good

... 28.00-36.00	29.00-36.00	27.00-31.00	28.00-35.00
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CALVES (500 Lbs. Down):

Choice & prime	... 32.00-36.00	32.00-37.00	30.00-34.00	33.00-36.00
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Com'l & good

... 28.00-32.00	27.00-33.00	26.00-30.00	28.00-33.00
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SHEEP AND LAMBS:

SPRING LAMBS:

Choice & prime	... 30.50-32.00	31.00-32.00	31.50-32.50	31.25-32.00
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Good & choice

... 29.50-31.00	30.50-31.50	30.00-31.50	30.00-31.00
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EWES (Shorn):

Good & choice	... 11.00-14.00	13.00-16.00	14.00-15.25	15.00-16.00
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Cull & utility

... 8.00-11.00	9.00-13.50	10.50-14.00	9.00-14.75
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*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.



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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended July 28 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$33.72	\$34.84	\$37.60	\$37.00
Montreal	34.85	34.45	38.61	34.60
Winnipeg	32.70	34.43	37.60	36.00
Calgary	33.21	34.43	37.00	31.85
Edmonton	32.00	35.25	37.60	33.75
Lethbridge	32.35	...	36.90	32.00
Fr. Albert	...	34.10	36.00	33.10
Moose Jaw	32.30	34.50	36.60	34.00
Saskatoon	32.00	35.40	36.10	...
Regina	32.30	32.60	36.70	...
Vancouver	...	36.00	39.60	35.50

*Dominion government premiums not included.



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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Aug. 4:

CATTLE	Week ended Aug. 4	Prev. Week	Cor.
Chicago	12,852	10,575	21,428
Kansas City	16,998
Omaha	14,677	13,229	20,243
E. St. Louis	8,800	7,109	7,153
St. Joseph	7,623	7,924	8,724
St. Paul	6,936	7,595	11,036
Wichita	3,684	4,697	3,012
New York & Jersey City	8,542	7,864	6,590
Oklahoma City	5,597	7,284	5,122
Cincinnati	3,954	3,339	3,773
Denver	7,522	7,991	8,253
St. Paul	8,207	7,822	14,761
Milwaukee	2,823	1,972	5,000
Total	91,283	87,401	130,432

HOGS	Week ended Aug. 4	Prev. Week	Cor.
Chicago	32,306	33,196	34,377
Kansas City	11,347
Omaha	36,270	34,971	31,428
E. St. Louis	20,910	19,676	21,327
St. Joseph	30,882	29,469	19,945
St. Paul	24,589	23,643	16,587
Wichita	11,221	12,249	7,494
New York & Jersey City	39,500	39,351	34,411
Oklahoma City	11,118	10,147	8,231
Cincinnati	14,018	11,285	12,156
Denver	10,344	10,871	8,794
St. Paul	26,259	24,321	21,355
Milwaukee	6,487	4,436	4,597
Total	263,906	253,615	232,049

SHEEP	Week ended Aug. 4	Prev. Week	Cor.
Chicago	3,576	2,568	3,216
Kansas City	8,380
Omaha	7,093	9,223	10,221
E. St. Louis	5,383	3,867	8,874
St. Joseph	9,112	7,287	9,326
St. Paul	3,409	2,509	5,381
Wichita	1,139	2,508	1,075
New York & Jersey City	36,686	35,699	30,709
Oklahoma City	2,160	2,299	1,819
Cincinnati	681	1,367	872
Denver	6,025	7,219	10,732
St. Paul	1,853	949	4,770
Milwaukee	1,071	300	528
Total	78,219	75,495	95,683

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, August 9, were as follows:

CATTLE:	Steers, h. ch. & pr.	\$35.90@37.00
	Steers, gd. & ch.	35.50@35.75
	Heifers, com'l	27.50@28.00
	Cows, com'l	27.50@30.00
	Cows, utility	23.50@27.00
	Cows, can. & cut.	19.00@24.00
	Bulls, com'l	28.00@32.00

VEALERS:	Vealers, ch. & prime	\$40.00 only
	Com'l & good	30.00@36.00
	Cull & util.	20.00@30.00

HOGS:	Gd. & ch., 170/230	\$24.00@24.50
	Sows, 400/down	18.50@19.00

SPRING LAMBS:	H. ch. & prime	\$33.00 only
	Gd. & prime	30.00@31.00
	Cull & utility	25.00@28.00

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended August 3:

CATTLE CALVES	Hogs	Sheep
Salable	105	1,007
Total (incl. directs)	4,584	3,802
Prev. wk.	129	1,030
Total (incl. directs)	4,272	3,677

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS	Cattle	Calves	Hogs	Sheep
Aug. 1	9,679	427	11,552	1,075
Aug. 2	1,741	282	9,671	1,666
Aug. 3	782	359	9,329	1,605
Aug. 4	935	57	2,114	363
Aug. 5	13,033	901	11,683	3,493
Aug. 6	6,484	873	13,272	1,120
Aug. 7	7,540	460	10,000	1,400
Aug. 8	2,000	300	8,500	1,000

*Week so far ... 28,967 1,674 43,455 7,013
Week ago 28,140 1,632 45,390 6,779
1950 ... 30,357 1,630 42,073 8,154
1949 ... 38,115 3,185 41,324 6,991
*Including 256 cattle, 6,018 hogs and 1,815 sheep direct to packers.

SHIPMENTS	Cattle	Calves	Hogs	Sheep
Aug. 1	4,098	7	1,532	51
Aug. 2	1,792	98	1,754	59
Aug. 3	745	38	1,572	18
Aug. 4	301	...	357	81
Aug. 5	5,176	147	2,143	...
Aug. 6	4,401	117	1,428	119
Aug. 7	4,400	100	1,700	...
Aug. 8	1,900	100	1,700	100
Week so far	14,377	894	6,071	219
Week ago 15,244	353	6,330	283	...
1950 ... 10,656	62	4,519	897	...
1949 ... 13,433	220	6,196	103	...

AUGUST RECEIPTS	1951	1950
Cattle	42,204	40,551
Calves	2,839	2,893
Hogs	76,121	77,770
Sheep	11,722	11,935

AUGUST SHIPMENTS	1951	1950
Cattle	21,313	18,503
Calves	11,880	9,177
Hogs	428	765

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Aug. 9:	Week ended Aug. 9	Week ended Aug. 2
Packers' purch.	34,033	31,485
Shippers' purch.	8,569	8,765
Total	42,533	40,268

CANADIAN KILL

Inspected slaughter in Canada, week ended July 28:

CATTLE	Wk. Ended July 28	Same Wk. Last Yr.
Western Canada	10,503	13,901
Eastern Canada	11,062	13,430
Total	21,565	27,331

Total	21,595	27,331
HOGS		
Western Canada.	23,083	18,502
Eastern Canada..	42,914	39,144
Total	65,997	57,646

SHEEP		
Western Canada.	1,887	3,321
Eastern Canada..	3,613	5,442
Total	5,500	8,763

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, August 9, were reported as shown in the table below:

CATTLE:	Steers, good	\$35.00 only
	Steers, com'l	32.00 only
	Heifers, gd. & ch.	34.50 only
	Cows, H. ch. & com.	27.00@27.50
	Cows, can. & cut.	29.00@29.75
	Bulls, utility & com'l	26.50@31.00
	Cows, utility	24.00@26.00
CALVES:	Com'l & good	\$30.00@34.00
HOGS:	Gd. & ch., 200/230	\$24.50@24.75
	Sows, ch.	18.50@19.50

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 4, 1951, as reported to The National Provisioner:

CHICAGO

Armour, 4,256 hogs; Swift, no purchases; Wilson, 2,253 hogs; Agar, 8,421 hogs; Shippers, 8,250 hogs; Others, 17,348 hogs.
Total: 12,852 cattle; 1,478 calves; 40,567 hogs; 3,576 sheep.

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	3,688	7,833	885	
Cudahy	3,530	4,653	1,322	
Swift	1,478	6,328	1,839	
Wilson	2,128	4,225	211	
Cornhusker	535			
Eagle	55			
Gr. Omaha	184			
Hoffman	93			
Rothschild	594			
Roth	1,054			
Kingman	1,089			
Merchants	61			
Midwest	103			
Omaha	357			
Union	415			
Others		10,605		
Total	15,354	33,644	4,357	

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	1,386	1,300	4,674	2,746
Swift	2,646	2,877	5,658	2,637
Hunter	657		6,725	
Merchants	1,936	328	12,357	1,869
Laclede			836	
Selloff			1,410	
Total	4,689	4,177	21,410	5,383

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,577	350	13,764	3,271
Armour	1,936	328	12,357	1,869
Others	6,580	1,057	8,338	4,532
Total	10,893	1,665	34,439	9,692

Does not include 344 cattle, 4,049 hogs and 3,952 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,171		9,207	1,006
Cudahy	3,967	2	7,915	800
Swift	817	1	3,510	1,097
Others	248		42	
Shippers	9,264	54	10,442	1,417
Total	16,567	57	31,116	4,382

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,251	490	3,406	1,139
Guggenheim	163			
Dunn				
Ostertag	33			
Dold	85		824	
Sunflower			62	
Pioneer	56			
Excel	831			
Others	1,577		599	196
Total	3,906	430	4,991	1,335

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	946	24	2,507	3,381
Swift	952	9	1,875	3,003
Cudahy	986		2,178	647
Wilson	608			
Others	3,209	160	2,463	678
Total	6,701	202	9,113	7,709

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's				163
Kahn's				
Lohrey			952	
Meyer				
Schlachter	84	36		
Northside				
Others	3,029	891	11,659	2,107
Total	3,113	927	12,611	2,330

Does not include 1,275 cattle and 2,605 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,826	1,507	703	1,553
Swift	2,207	1,089	1,403	2,330
Blue Bonnet	504	6	179	
City	379	1		
Rothsall	447	16		
Total	5,363	2,619	2,285	3,883

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	231		89	
Cudahy	385		280	
Swift	73	110	77	
Wilson	382			
Acme	293	256		
Atlas	368			
Clougherty	153			
Coast	193		400	
Harman	81			
Luer	6	50	517	
Union	610			
United	150		236	
Others	3,315	544	42	
Total	6,240	960	1,903	

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,225	290	675	254
Wilson	1,658	298	580	965
Others	40		935	1
Total	3,923	558	2,196	1,251

Does not include 516 cattle, 591 calves, 8,922 hogs and 900 sheep bought direct.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,095	1,233	10,402	1,201
Bartusch	955			
Cudahy	1,086	479		
Rifkin	923	4		
Superior	1,608			
Swift	1,517	780	15,867	852
Others	3,523	1,672	6,726	196
Total	11,730	4,181	32,985	2,049

TOTAL PACKER PURCHASES

	Week ended Aug. 4	Prev. week	Cor. week
Cattle	101,430	95,530	139,725
Hogs	227,160	243,281	225,005
Sheep	45,947	46,204	60,123

*Totals do not include Kansas City.

CORN BELT TRADING

Des Moines, Ia., Aug. 9—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:	
160-180 lbs.	\$19.50@22.00
180-240 lbs.	21.50@22.75
240-300 lbs.	20.75@22.75
300-360 lbs.	20.00@21.75

Sows:	
270-360 lbs.	\$19.25@20.25
400-550 lbs.	16.75@18.75

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
August 3	35,000	40,000
August 4		
August 5	37,000	34,000
August 6	33,000	35,500
August 7	30,000	31,000
August 8	28,000	40,500

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended August 4, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	213,000	439,000	117,000
Previous week	205,000	437,000	120,000
Same wk. 1950	238,000	373,000	152,000
1951 to date	6,388,000	15,955,000	3,350,000
1950 to date	6,877,000	13,902,000	5,285,000

PACIFIC COAST LIVESTOCK

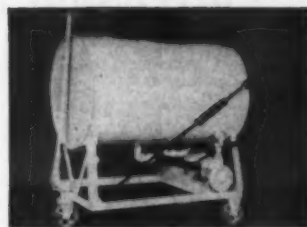
Receipts at leading Pacific Coast markets, week ending August 2:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,500	1,350	2,000	200
N. Portland	1,700	465	540	2,875
S. Francisco	1,950	175	1,450	10,300

NEW

Unit Cuts

Maintenance-Cleaning Costs



YOU don't have to take our word for it. You try Oakite Hot-Spray Unit on the toughest cleaning job you have. That way you can prove to yourself that you can establish tidy savings on many of your sanitation procedures.

This inexpensive, easy-to-operate Hot-Spray Unit employs pressure to deliver hot, penetrating Oakite detergent solutions over wide areas... can cover up to 18,000 sq. ft. of surface in only 1/2 hour!

FREE Folder F7608... tells in detail how the Oakite Hot-Spray Unit helps cut cleaning time and costs. Write Oakite Products, Inc., 20A Thames St., New York 6, N.Y.

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
TRADE MARK REG. U.S. PAT. OFF.
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U.S. & Canada

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

For Constant Quality

E-Z FIT
STOCKINETTES

ALLIED

ALLIED MANUFACTURING CO
DES MOINES, IOWA

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Aug. 4, 1951	9,283	Week ending Aug. 4, 1951	16,377
Week previous	7,065	Week previous	162
Same week year ago	12,060	Same week year ago	25,679
COW:		PORK CURED AND SMOKED:	
Week ending Aug. 4, 1951	842	Week ending Aug. 4, 1951	516,321
Week previous	1,025	Week previous	396,406
Same week year ago	1,829	Same week year ago	679,879
BULL:		LARD AND PORK FATS:	
Week ending Aug. 4, 1951	555	Week ending Aug. 4, 1951	18,934
Week previous	720	Week previous	42,255
Same week year ago	793	Same week year ago	205,355
VEAL:		LOCAL SLAUGHTER	
Week ending Aug. 4, 1951	9,251	CATTLE:	
Week previous	9,057	Week ending Aug. 4, 1951	8,542
Same week year ago	7,946	Week previous	7,846
LAMBS:		Same week year ago	6,590
Week ending Aug. 4, 1951	20,046	CALVES:	
Week previous	16,496	Week ending Aug. 4, 1951	9,525
Same week year ago	37,455	Week previous	9,999
MUTTON:		Same week year ago	11,590
Week ending Aug. 4, 1951	1,150	HOGS:	
Week previous	360	Week ending Aug. 4, 1951	39,500
Same week year ago	1,942	Week previous	39,351
HOG AND PIG:		Same week year ago	30,709
Week ending Aug. 4, 1951	8,007	SHEEP:	
Week previous	4,945	Week ending Aug. 4, 1951	36,686
Same week year ago	2,981	Week previous	35,699
PORK CUTS: Pounds		Same week year ago	34,411
Week ending Aug. 4, 1951	1,041,586	COUNTRY DRESSED MEATS	
Week previous	867,425	VEAL:	
Same week year ago	1,812,283	Week ending Aug. 4, 1951	2,897
BEEF CUTS:		Week previous	3,290
Week ending Aug. 4, 1951	74,262	Same week year ago	3,403
Week previous	197,047	HOGS:	
Same week year ago	197,047	Week ending Aug. 4, 1951	1
VEAL AND CALF CUTS:		Week previous	---
Week ending Aug. 4, 1951	385	Same week year ago	---
Week previous	438	LAMB AND MUTTON:	
Same week year ago	2,148	Week ending Aug. 4, 1951	12
LAMB AND MUTTON CUTS:		Week previous	36
Week ending Aug. 4, 1951	2,314	Same week year ago	42
Week previous	4,134		
Same week year ago	3,935		

¹Incomplete.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended August 4 was reported by the U.S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	8,542	9,548	39,500	36,086
Baltimore, Philadelphia.....	6,144	1,723	19,710	1,969
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis..	10,961	2,417	48,094	8,955
Chicago Area.....	16,129	5,469	61,378	8,917
St. Paul-Wisc. Group ¹	16,029	9,739	77,863	2,520
St. Louis Area ²	9,890	9,639	49,877	11,736
St. Paul-St. Louis.....	7,078	19	26,020	4,471
Omaha.....	15,547	517	47,549	12,560
Kansas City.....	6,336	431	215	---
Iowa and So. Minn. ³	12,690	4,718	150,705	19,581
SOUTHEAST⁴	7,223	4,389	13,220	28
SOUTH CENTRAL WEST⁵	23,143	8,366	62,169	19,365
ROCKY MOUNTAIN⁶	9,252	341	12,946	12,601
PACIFIC⁷	20,048	2,076	27,884	29,626
Grand Total.....	109,621	59,492	637,130	168,115
Total week ago.....	153,681	61,230	639,362	161,173
Total same week year ago.....	200,481	69,129	593,894	196,534

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: June, 1951—Cattle, 71.6; calves, 63.6; hogs, 73.2; sheep and lambs, 83.7.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended August 3:

	Cattle	Calves	Hogs
Week ending Aug. 3.....	2,820	937	5,227
Week previous.....	4,528	1,965	4,088
Corresponding week last year.....	1,772	1,497	5,821

CLASSIFIED ADVERTISING

POSITION WANTED

BEEF MANAGER

17 years' experience in all phases of beef and small stock operations pertaining to sales (large accounts, foot sales and peddler). Primal cuts, boning, skinning, costs, production including supervision over hotel and restaurant division. Interested only in permanent position with reliable packer. Married, excellent references. Area within 200 miles of Chicago preferred. Now employed. W-233, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER

Now employed, desires change. Over 20 years' packinghouse experience. Would consider travelling in midwest representing allied line. W-324, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CONTROLLER-ACCOUNTANT. 25 years' meat packing experience both beef and pork, college education, 45 years of age, married, excellent references. W-312, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

SALES REPRESENTATIVES WANTED

Well established midwest packinghouse equipment and supply house (not a Chicago concern) is desirous of obtaining two high caliber sales representatives in good, established territories. Must be well versed in selling and have knowledge of packinghouse and sausage manufacturing equipment. State experience in detail, age and enclose recent photograph. This is an excellent opportunity, with good earning potential. All replies will be kept strictly confidential. W-315, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SEASONING SALESMAN
to cover
STATES OF
MINNESOTA, WISCONSIN, IOWA
WELL ESTABLISHED TERRITORY
NO MISSIONARY WORK
ATTRACTIVE OFFER

MEAT INDUSTRY SUPPLIERS
4432 S. Ashland Ave.
Chicago 9, Ill.

PLASTIC FILM TECHNICAL SALES

Progressive, independent producer of plastic film is seeking the services of a top-notch man for a top-notch position in sales and field service with particular emphasis on industrial and military packaging applications. A technical academic background is desirable but not necessarily essential. Full details regarding education, experience, salary requirements, military service status, etc., must be included in initial letter to qualify for consideration. An accompanying snapshot or photograph will be helpful and appreciated. Our own employees have been advised of this advertisement, and all replies will be treated most confidentially.

Address all replies to

Box W-316, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

HELP WANTED

SUPERINTENDENT

Cleveland packer has opening for experienced superintendent to take charge of night operations. Must have practical experience in all departments, particularly on assembly floor. In reply give experience in detail, references and salary expected.

W-298, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

PLANT ENGINEER

With thorough knowledge and experience in refrigeration, boiler operation, electricity, plumbing and general maintenance. Must be capable of accepting full responsibility of maintenance of new packing plant containing all new machinery. Position open immediately. Call or write

THE BRAUN BROTHERS PACKING COMPANY
Phone 2275 — Troy, Ohio

KILL AND CUT FOREMAN

Want best available man. B.A.I. plant in midwest. Give full particulars, age, experience in first letter. Excellent salary. W-327, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

CHOICE

MACHINERY SALES TERRITORIES

Available for aggressive representatives.

THE CINCINNATI BUTCHERS'

SUPPLY COMPANY

P. O. Box D Cincinnati, Ohio

SAUSAGE MAKER

Want man capable of taking charge of full line of sausage and loaves. State age, experience and salary expected. W-328, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

dress or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

HELP WANTED

Manufacturer's Representative for Eastern Packing Co., must be experienced, capable, to sell U.S. Inspected Capicola and Boneless Prosciutto Ham in Conn. and Rhode Island. Product has wide consumer acceptance among Italian Jobbers, Wholesalers, Retailers, right man can earn up to \$400.00 per month on commission basis. Interested parties must furnish references. Write Box W-325, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

COST ACCOUNTANT

Wanted by packinghouse. Must be thoroughly experienced in pork costs with knowledge of meat packing operations. Good opportunity for right man at our Fort Dodge, Iowa plant. Furnish details of experience, qualifications and salary requirements to R. N. Peck, Treasurer and Comptroller, Tobin Packing Co., Inc., Rochester 2, N.Y.

CHIEF ENGINEER: Wanted for medium sized plant located in Virginia. Must be capable of assuming responsibility for entire plant maintenance including refrigeration. Give complete details of past experience, age and salary expected. W-326, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: 5002 stuffer, model 43B silent cutter, and an 80002 grinder, W-20, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, New York.

EQUIPMENT FOR SALE

MEAT PACKERS—ATTENTION!

REBUILDING EQUIPMENT

- 1—Boss 500 ton Curb Press & Pump.
- 1—Boss 150 ton Curb Press.
- 1—Mech. Mfg. Co. 4' x 16' Cooker-Melter.

STEAM JACKETED KETTLES

- 5—Lee 150, 250 & 400 gal. Stainless Steel.
- 20—50, 75 & 90 gal. 5/8" clad.
- 20—50 gal. to 1200 gal. Aluminum.
- 4—350, 600 & 800 gal. Dopp Seamless.
- 4—Vertical Steel 1750 gal. closed.
- 3—Vertical Steel 9500 gal. closed, agit.

OTHER SELECTED ITEMS

- 72—Aluminum Storage tanks 200 to 800 gals.
- 1—Sperry 30" P & F Aluminum Filter Press.
- 1—Self-Adjusting Carton Gluer-Sealer.
- 1—Davenport 23A Dewaterer, motor driven.

Used and rebuilt Andersen Expellers, all sizes

Send us your inquiries

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row New York 38, N. Y.

Phone: Barclay 7-0600

FOR SALE

One 1948 KB5 International Refrigerator Truck,

159 inch wheel base, mileage 39,570. Coplin-Freon

refrigeration with a new complete refrigerator

body.

One 1947 KB87 International Truck, 146 inch wheel

base, mileage 41,150. Coplin-Freon refrigeration

with a new complete refrigerator body.

One new Thermo-King, 16 pound charge, 30 HP

Onen gas motor.

Please contact

EASTERN BEEF & PROVISION CO.

321 S. Adams St., Peoria 2, Ill.

FOR SALE: Two late model American Marsh wet

type vacuum pumps with water jet condensers.

Single acting steam operated. Size 8x10x12. Used

only 18 months. Price: \$375.00 F.O.B. Indianapolis,

Ind. Write John Wachtel Corporation, Box

1217, Indianapolis, Indiana.

FOR SALE: 27,000 artificial cellulose casings—

1 1/2"x10", clear, unprinted, standard stretch, Viking

April 1951 production, \$17.50 per thousand,

delivered. FS-311, THE NATIONAL PROVISIONER,

15 West Huron St., Chicago 10, Ill.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pit-

tock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Buffalo meat chopper 27". 5 H.P.

A.C. motor. Excellent condition. Must sell.

FS-308, THE NATIONAL PROVISIONER, 11

East 44th St., New York 17, N. Y.

PLANTS FOR SALE

PACKING PLANT FOR SALE

Small plant located in mid-south. Modern, concrete and steel construction with plenty of room space. Capacity 140 head cattle and 300 hogs per day. Sausage kitchen 20,000 to 30,000 lbs. weekly. Dry rendering cooker and press. Plant built in 1946 and in operation today. Situated in large livestock producing area. Building will meet B.A.I. requirements. Must be seen to be appreciated.

FS-307, THE NATIONAL PROVISIONER

15 West Huron St. Chicago 10, Ill.

FOR SALE or lease: Small packing

plant with killing floor combined. In heart of a

city in Texas. All equipment for manufacturing

sausage, loaf meats, hams and bacon. Also can

be used for poultry plant. Plenty of cold storage

space. Reason for selling—wish to retire. Good

money maker. For further information write FS-

294, THE NATIONAL PROVISIONER, 15 West

Huron St., Chicago 10, Ill.

FOR SALE: Sausage Plant and Abattoir located

in Southern city of one hundred thousand population.

Gross volume approximately four hundred

thousand dollars. Expansion possibilities unlim-

ited as this plant is the only one of its kind

within a seventy-five mile radius. Will sacrifice

for \$38,500.00 cash. Reply to

FS-322, THE NATIONAL PROVISIONER

15 West Huron St. Chicago 10, Ill.

PACKING & LOCKER PLANT

30 miles northeast of St. Louis. Good business,

includes special restaurant service, bar-b-q, must-

ard, etc., sausage equipment, 4 routes, 5 trucks,

2 coolers, 1 chill room. About 6000 sq. ft. Room

for 50 hogs and 50 cattle daily. On railroad. Ill

health reason for sale. Exceptional opportunity.

JOHN BERIGAN

Box 108, Phone 4-6614 East Alton, Illinois

FOR SALE: New slaughter house in the Pan-

handle of Texas—in the heart of the cattle coun-

try. 1440 sq. ft. in slaughter house. Two coolers,

plenty of room to hang 60 to 70 head cattle. All

new equipment. Large quota of cattle its hogs.

Plenty of space to add sausage room. A real

opportunity for anyone who knows the slaughtering

business. Our sales are nearly a quarter of a

million dollars for 8 months. Reason for selling—

other business takes all our time. FS-329, THE

NATIONAL PROVISIONER, 15 W. Huron St.,

Chicago 10, Ill.

PACKING PLANT

Small packing plant situated on 22

acres of land, good high and dry feed lots. Good

five room modern house close for manager to

occupy. Center of a booming oil drilling center.

A money maker. Reason for selling—wish to

settle the estate and retire.

FS-305, THE NATIONAL PROVISIONER

15 West Huron St. Chicago 10, Ill.

FOR SALE

Modern medium size packing plant. Sausage

capacity 50,000 lbs. per week. Slaughter capacity

75 cattle and 200 hogs per week. Includes ren-

dering plant. Must sell because of serious illness.

Will sacrifice for good offer. Located in central

Pennsylvania. FS-306, THE NATIONAL PRO-

VISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Packing plant in good location, good

quotas. Weekly capacity 1,000 hogs; 250 cattle;

50,000 lbs. sausage. Plenty of land. Population

of town 200,000. FS-308, THE NATIONAL PRO-

VISIONER, 15 West Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly.

Sausage & Smokehouse Equipment

- 4033—MIXER: Buffalo 21-A, 1000# cap. with motor & cover \$ 850.00
- 4036—MIXER: Buffalo 25, 1500# cap., less motor drive, repair needed 250.00
- 2416—MIXER: Buffalo 25, 700# cap., motor drive, less motor 750.00
- 3710—MIXER: Boss 21, 400# cap., belt drive 245.00
- 4027—SAUSAGE STUFFER: Buffalo, 500# cap., reconditioned, carries like-new guarantee 1500.00
- 3086—SAUSAGE STUFFER: Randall, 400# cap. 375.00
- 4028—SAUSAGE STUFFER: Globe, 300# cap. 395.00
- 3098—GRINDER: Boss 286, with 15 HP. motor 350.00
- 3740—SILENT CUTTER: Buffalo 27, with 3 HP. motor 375.00
- 4003—SLICER: U.S. 150-B, with stainless shingling conveyor, slightly used, like new. Bids requested 850.00
- 4040—SMOKEHOUSE: (2) Griffith, (1) Electric, (1) Gas Fire Bids requested
- 4023—SLICERS: (2) U.S. 150-B, with conveyors, latest style, like new cond. 850.00
- 4025—BACON FORMING PRESS: Anco, carries same guarantee as new 885.00
- 4000—OVENS: (4) Hubbard Deluxe, (NEW—NEVER USED) Special Discounts
- 3501—BARBECUE WAREHOUSE: 350# cap., with 1 HP. motor, speed reducer 375.00
- 4018—SAUSAGE STUFFING TABLE: 9'x16", stainless steel, little used 300.00
- 4034—HOY MOLD: (30) Stainless steel, with sliding covers 3.75

Lard & Rendering

- 4031—HAMMERMILL: Jay Bee, 10" 28W, complete with 30 HP. motor & compressor, approx. 8 yrs. old, used very little \$1100.00
- 3084—BLOOD DRYER: Globe Vertical, 4' dia., 600# cap., 7 1/2 HP. motor, used only few hours, like new, reduced to 1550.00
- 4035—CRACKLING GRINDER: William 1200.00
- 4016—COOKERS: (2) 310 Boss, all jacketed, with 25 HP. motors, less starters, suitable for 40# internal & external pressure, ca. 1800.00
- 3181—WASHER-WASHER: Anco, Extra-Large Combination, 20"x18" cyl., with 10 HP. motors & starter, spare parts, guaranteed cond. 1600.00
- 3256—HYDRAULIC PRESS: French Oil 24", 600 Ton, with 10"x12" Union Steam Co. Hydraulic Pump 3500.00
- 3950—HYDRAULIC PRESS: Boss 2728-A, 150 Ton, complete with hydraulic pump, stainless, unused (NEW) 2050.00
- 3945—VOTATOR JR.: (NEW—IN ORIGINAL CRATE) 3400.00
- 3914—LARD FILLER: Anco, 201 Harrington, (NEW—IN ORIGINAL CRATE) 450.00

Miscellaneous

- 4022—DIANA DICER: Dippel, used only 6 times, like new, guaranteed \$ 935.00
- 3910—AMMONIA COMPRESSORS: (2) York 7 1/2"x7 1/2" with 50 HP. motors & starters 4000.00
- 4020—ICE MACHINES: (3) York, (1) 5x3, (1) 6x4, (1) 8x8, Model Y15, with accumulators, less motors, total price 1865.00
- 4019—ICE MACHINE: York 6x6 with accumulator, belt drive, Model Y15, 12 ton cap., less motor 275.00
- 3953—VILTER ICE UNIT: York 6x6, 15 HP. motor, condenser, receiver, excellent cond. 675.00
- 3930—SEWAGE DISPOSAL SCREEN: Globe-North, 6' dia., 60" dia., with tank & 3 HP. motor, late type, like new 2300.00
- 4030—VACUUM PUMPS: (2) American Marsh, late type, with water jet condensers, 51212 12, used only 18 months 435.00
- 4038—FILLING MACHINE: Hope Mash. Co. 215-M, semi-automatic, for liquid product up to 1 qt. per stroke, 18 strokes per min. (NEW—NEVER USED) 650.00
- 4037—STEAM GENERATOR: Ames Iron Works, 24x28, 20 HP., 100# pressure, ASME, 22 fuel oil (NEW—NEVER USED) 2505.00
- 4038—RETORTS: (2) Schluter Zastrow Vertical, 40"x72", with covers & weights 125.00
- 4029—CALF SKINNING KNIFE: Electric, Mfgd. Consolidated Eng., Ser. 2368, used only 4 times, same as new 330.00
- 4026—SPLITTING SAW: Kentmaster, (NEW—IN ORIGINAL CRATE) 635.00
- 2095—BLAND RAW: Jones Superior 254, with water proof motor, stainless steel table top 750.00

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CLiffside 4-6900

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MODEL
NO. 18
Overall
Dimensions:
47"x26"
23" Height



Capacity
500 Lbs.

In addition to Model No. 18, illustrated, there are three other STANcase MEAT TRUCKS with capacities of: 1,200 lbs., 800 lbs., and 225 lbs. All are ruggedly constructed for lifetime service of stainless steel. Inside surfaces are polished and seamless. Generously rounded corners are provided for efficient maintenance of sanitary cleanliness. Specifications for component parts are of highest quality standards. WRITE FOR DESCRIPTIVE LITERATURE.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



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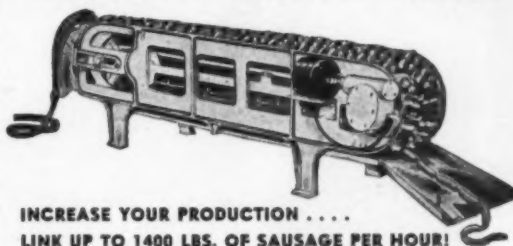
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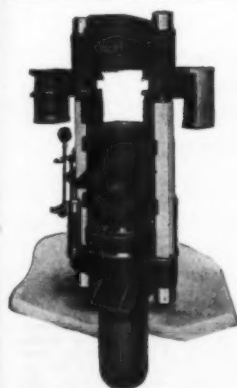
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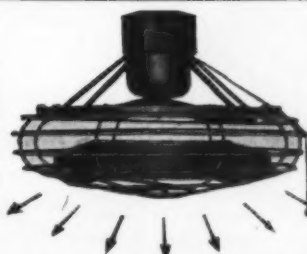
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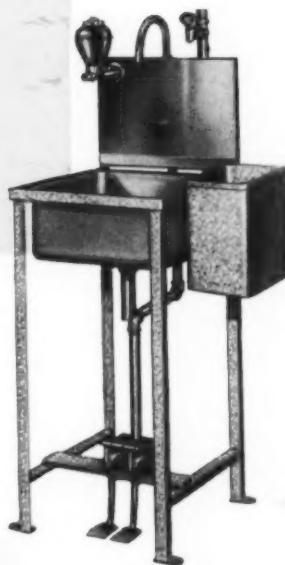
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